

Cheesy Kielbasa Hashbrown Casserole: A Comforting One-Dish Meal

cheesy, hearty casseroles that are easy to make



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 1 (30 oz) bag frozen hashbrowns, thawed
 - 1 pound kielbasa, sliced into rounds
 - 1 ½ cups shredded cheddar cheese
 - 1 ½ cups shredded mozzarella cheese
 - 1 (10.5 oz) can cream of chicken soup
 - 1 cup sour cream
 - ½ cup milk
 - ½ teaspoon garlic powder
 - ½ teaspoon onion powder
 - ½ teaspoon smoked paprika (optional, for extra flavor)
 - ½ teaspoon black pepper
 - ½ teaspoon salt
 - 1 tablespoon butter (for greasing the pan)
 - ½ cup crushed Ritz crackers or panko breadcrumbs (for topping, optional)
- How to Make Cheesy Kielbasa Hashbrown Casserole:
1. Preheat the Oven:
Preheat your oven to 375°F (190°C).
Grease a 9x13-inch baking dish with butter or nonstick spray.
 2. Cook the Kielbasa (Optional, for Extra Flavor):
In a skillet over medium heat, cook the sliced kielbasa for 3-4 minutes per side until lightly browned.
Remove from heat and set aside.

3. Mix the Casserole Ingredients:

In a large bowl, combine the hashbrowns, cream of chicken soup, sour cream, milk, garlic powder, onion powder, smoked paprika, salt, and black pepper.

Stir in the cheddar and mozzarella cheese, reserving some for the top.

Fold in the browned kielbasa.

4. Assemble the Casserole:

Spread the mixture evenly into the prepared baking dish.

Sprinkle the reserved cheese on top.

If using, add the crushed Ritz crackers or panko breadcrumbs for a crispy topping.

5. Bake Until Golden and Bubbly:

Bake uncovered for 40-45 minutes, or until the casserole is hot and bubbly.

If you want a crispier top, broil for the last 2-3 minutes.

6. Serve and Enjoy:

Let the casserole rest for 5 minutes before serving.

Garnish with chopped parsley or green onions, if desired.

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14. Garnish with chopped parsley or green onions, if desired.
15. My Best Tips for Perfect Kielbasa Hashbrown Casserole: Brown the kielbasa first - This enhances the flavor

and texture.

16. Thaw the hashbrowns - This ensures even cooking and prevents excess moisture.
17. Want extra richness? - Stir in $\frac{1}{2}$ cup of cream cheese for an ultra-creamy texture.
18. Make it spicy - Add chopped jalapeños or a pinch of cayenne pepper.
19. What to Serve with Kielbasa Hashbrown Casserole: This dish pairs beautifully with:
20. A fresh green salad - Balances out the richness.
21. Steamed or roasted vegetables - Try broccoli, asparagus, or green beans.
22. Scrambled or fried eggs - For a complete breakfast spread.
23. Biscuits or cornbread - Perfect for scooping up every bite.
24. FAQs: Can I make this casserole ahead of time? Yes! Assemble the casserole and store it covered in the fridge for up to 24 hours before baking.
25. Can I freeze this casserole? Absolutely! Freeze before baking for up to 3 months. When ready to eat, bake straight from frozen, adding 10-15 extra minutes to the cook time.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-kielbasa-hashbrown-casserole-a-comforting-one-dish-meal/>