

Hearty Sausage, Green Bean & Potato Casserole

Sausage Green Bean Potato Casserole



OVEN
400°F

TIME
3-5 min

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INGREDIENTS

- 1 1/2 lbs sausage (kielbasa or smoked sausage), sliced 1/4" thick
- 2 lbs baby creamer potatoes, washed, sliced in half
- 2 15 oz cans green beans, drained
- 1/8 cup vegetable oil
- 1/4 cup butter, melted
- 1 cup onions, chopped
- 3 cloves garlic, minced
- 1 tsp Slap Ya Mamafi seasoning (or other Cajun/Creole seasoning blend)
- 1 tsp garlic powder
- 1 tsp black pepper
- 1/2 tsp red pepper flakes (optional, for heat)
- 1/4 cup water

Swaps and Notes:

Sausage: Kielbasa or any smoked sausage (like an Andouille for a spicy kick) works perfectly here. Make sure it's fully cooked sausage.

Potatoes: Baby creamer potatoes are ideal as they cook quickly and hold their shape well. You can also use small Yukon Gold or red potatoes, cut into 1-inch pieces.

Green Beans: Canned green beans are convenient, but fresh or frozen green beans (blanched or thawed) can also be used. Adjust cooking time slightly if using fresh.

Seasoning: Slap Ya Mama seasoning is a fantastic

all-purpose blend. If you don't have it, a mix of paprika, onion powder, garlic powder, and a touch of cayenne would be a good substitute.

Red Pepper Flakes: Adjust to your preferred level of spice. Omit if you prefer no heat.

Onions/Garlic: Freshly chopped onions and minced garlic provide the best flavor, but pre-minced can be used in a pinch.

Oil: Vegetable oil is neutral, but olive oil or even a bit of bacon fat could add more flavor.

DIRECTIONS

1. This casserole uses a clever "baggie" method for easy seasoning and mixing, leading to minimal cleanup!
2. Preheat : Oven & Prep Dish: Preheat your oven to 400°F (200°C). Lightly spray a 9x13 inch baking dish with a nonstick cooking spray.
3. Prep : Potatoes & Season: Wash the baby creamer potatoes thoroughly and slice each in half. Add the halved potatoes to a large, sealable gallon-size baggie. Add the 1/8 cup vegetable oil, 1 tsp Slap Ya Mamafi seasoning, 1 tsp garlic powder, 1 tsp black pepper, and 1/2 tsp red pepper flakes (if using) to the baggie with the potatoes. Seal the bag and shake vigorously to ensure all the potatoes are evenly coated with the oil and seasonings.
4. Brown : Sausage: In a large frying pan or skillet, add the sliced sausage and 1/4 cup water. Cook over medium-high heat, stirring occasionally, until the sausages have browned nicely and most of the water has evaporated. The water helps to prevent scorching and allows the sausage to brown evenly.
5. Combine : Sausage with Potatoes: Remove the sausage from the frying pan. Allow it to cool for a few minutes until it's cool enough to handle, then add it to the baggie with the seasoned potatoes. Seal the bag again and shake to mix the sausage evenly with the potatoes.
6. SautØ Onions & Garlic: Melt the 1/4 cup butter in the same frying pan (the one you used for sausage). Add the chopped onions and minced garlic. Cook over medium heat, stirring occasionally, until the onions become translucent and softened, about 3-5 minutes.

7. Combine : Onions/Garlic & Green Beans: Remove the sautéed onions and garlic from the pan and let them cool for a few minutes. Once cool enough, add them to the baggie with the potatoes and sausage. Finally, add the 2 15oz cans of drained green beans to the baggie. Seal the bag once more and shake gently to mix all the ingredients thoroughly.
8. Transfer & : Bake: Empty the entire contents of the baggie into your prepared 9x13 inch baking dish, spreading the mixture evenly. Cover the baking dish tightly with aluminum foil. Place the covered dish in the preheated oven. Bake for 40 minutes, or until the potatoes are tender when pierced with a fork.
9. Serve: Remove the casserole from the oven. You can stir it gently before serving. Serve this delicious Sausage Green Bean Potato Casserole hot and enjoy!

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