

Smoked Sausage and Potato Bake: The Easiest One-Pan Dinner

On a busy weeknight, a one-pan dinner is a true lifesaver. This



OVEN
375°F

TIME
40 to 50 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 package sliced skinless smoked sausage
- 8 Yukon gold potatoes, quartered
- 1 green pepper, diced
- 1 yellow pepper, diced
- 2 tablespoons butter, cubed
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon black pepper
- 2 teaspoons olive oil

Swaps and Notes:

Sausage: I prefer smoked sausage for this, but you could also use kielbasa or even a spicy andouille sausage for a kick.

Potatoes: Yukon gold potatoes are perfect because they hold their shape and have a creamy texture. You can also use red potatoes.

Peppers: The combination of green and yellow bell peppers adds color and sweetness. Feel free to use any color you have on hand, or even add some diced onion for extra flavor.

Herbs: You can use fresh herbs if you have them, but dried herbs work just as well here. Feel free to experiment with other herbs like thyme or rosemary.

How to Make Smoked Sausage and Potato Bake:

Preheat the Oven: Preheat your oven to 375°F (190°C).

Arrange Ingredients: In a large oven-safe pan or baking dish, arrange the sliced smoked sausage, quartered Yukon gold potatoes, diced green pepper, and diced yellow pepper in a single layer.

Add Fat and Season: Dot the top of the sausage and vegetables with small cubes of butter. Drizzle the olive oil evenly over all the ingredients. Sprinkle the oregano, basil, and black pepper evenly over the top of the mixture.

Bake Covered: Cover the pan tightly with a lid or aluminum foil. This traps the steam and helps the potatoes cook evenly and become tender.

Bake to Perfection: Bake in the preheated oven for 40 to 50 minutes, or until the potatoes are tender and cooked through. You can check the potatoes by piercing them with a fork.

Serve: Carefully remove the pan from the oven. Serve the Smoked Sausage and Potato Bake hot.

Tips for Success:

Cut Uniformly: Cut the potatoes and peppers into roughly the same size pieces. This ensures they cook evenly.

Cover the Pan: Don't skip the step of covering the pan. This is what makes the potatoes so tender and prevents everything from drying out.

Don't Crowd the Pan: Spreading the ingredients in a single layer ensures everything cooks evenly and gets a nice, light sear.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a great one-pan dinner, my Mexican Chicken and Rice Casserole is always a winner.

If you need to feed a crowd fast, these Sheet Pan Quesadillas are a lifesaver.

My Easy Turkey Wings are a perfect comfort food for a lazy weekend.

Final Thoughts:

DIRECTIONS

1. **Preheat the : Oven:** Preheat your oven to 375°F (190°C).
2. **Arrange : Ingredients:** In a large oven-safe pan or baking dish, arrange the sliced smoked sausage, quartered Yukon gold potatoes, diced green pepper, and diced yellow pepper in a single layer.
3. **Add : Fat and Season:** Dot the top of the sausage and vegetables with small cubes of butter. Drizzle the olive oil evenly over all the ingredients. Sprinkle the oregano, basil, and black pepper evenly over the top of the mixture.
4. **Bake : Covered:** Cover the pan tightly with a lid or aluminum foil. This traps the steam and helps the potatoes cook evenly and become tender.
5. **Bake to : Perfection:** Bake in the preheated oven for 40 to 50 minutes, or until the potatoes are tender and cooked through. You can check the potatoes by piercing them with a fork.
6. **Serve:** Carefully remove the pan from the oven. Serve the Smoked Sausage and Potato Bake hot.
7. **Tips for Success: Cut Uniformly:** Cut the potatoes and peppers into roughly the same size pieces. This ensures they cook evenly.
8. **Cover the : Pan:** Don't skip the step of covering the pan. This is what makes the potatoes so tender and prevents everything from drying out.
9. **Don't : Crowd the Pan:** Spreading the ingredients in a single layer ensures everything cooks evenly and gets a nice, light sear.
10. **Serving Suggestions and Pairings:** This bake is a complete meal on its own, but it pairs wonderfully

with a side of steamed green beans or a simple green salad. For other great Southern-inspired dishes, you could serve it with my Cajun Chicken Sausage Gumbo or with my Tomato Skillet with Okra and Sausage.

11. **Storage and Leftover Tips:** Leftovers are delicious! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can microwave individual portions or warm the entire dish in the oven until heated through.
12. **More Recipes You Will Love:** If you're a fan of easy, delicious, and one-pan meals, you'll want to check out some of these other favorites:
13. For a great one-pan dinner, my [Mexican Chicken and Rice Casserole](#) is always a winner.
14. If you need to feed a crowd fast, these [Sheet Pan Quesadillas](#) are a lifesaver.
15. My [Easy Turkey Wings](#) are a perfect comfort food for a lazy weekend.
16. **Final Thoughts:** This Smoked Sausage and Potato Bake is a recipe that proves a great meal doesn't have to be complicated. It's a simple, delicious, and deeply satisfying dish that is perfect for a family dinner. I hope it becomes a new favorite in your home.
17. If you make this bake, I'd love to hear about it! What's your go-to one-pan dinner? Let me know in the comments below.

SWAPS & NOTES

Sausage: I prefer smoked sausage for this, but you could also use kielbasa or even a spicy andouille sausage for a kick.

Potatoes: Yukon gold potatoes are perfect because they hold their shape and have a creamy texture.

Peppers: The combination of green and yellow bell peppers adds color and sweetness.

Feel free to use any color you have on hand, or even add some diced onion for extra flavor.

TIPS FOR SUCCESS

Cut Uniformly: Cut the potatoes and peppers into roughly the same size pieces.

Cover the Pan: Don't skip the step of covering the pan.

This is what makes the potatoes so tender and prevents everything from drying out.

Don't Crowd the Pan: Spreading the ingredients in a single layer ensures everything cooks evenly and gets a nice, light sear.

