

Slow Cooker Cheesy Potato Sausage Casserole: The Ultimate Comfort Food

When it comes to hearty, satisfying meals, this



TIME
20 min

METHOD
Slow cooker

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INGREDIENTS

1 lb smoked sausage or kielbasa, sliced
1 bag (32 oz) frozen diced hash brown potatoes
1 can (10.5 oz) cream of chicken soup
1 cup sour cream
2 cups shredded cheddar cheese (divided)
1/2 cup chopped onion
1/4 cup milk

Salt and pepper, to taste

Instructions:

Tips for the Best Cheesy Potato Sausage Casserole:

Customize Your Protein: Swap the sausage for ground beef, chicken, or turkey for a different flavor profile.

Add Veggies: Mix in frozen peas, corn, or green beans for added texture and nutrition.

Go Spicy: Use spicy sausage and add a pinch of chili flakes for a kick of heat.

Crisp it Up: Transfer the casserole to a baking dish and broil for a few minutes to get a golden, bubbly top.

Why This Recipe is a Must-Try:

DIRECTIONS

1. Prep the Ingredients: Slice the smoked sausage into bite-sized pieces and dice the onion.
2. Combine the Ingredients: In a large bowl, mix together the cream of chicken soup, sour cream, 1 1/2 cups of shredded cheese, onion, and milk. Season with salt and pepper to taste.
3. Layer in the Slow Cooker: Spray the inside of your slow cooker with nonstick cooking spray. Add a layer of hash brown potatoes to the bottom, followed by the sliced sausage. Pour the cheese mixture over the top and stir gently to combine everything evenly.
4. Cook: Cover and cook on low for 6-8 hours, or on high for 3-4 hours, until the potatoes are tender and the casserole is bubbly.
5. Add the Final Touch: In the last 15-20 minutes of cooking, sprinkle the remaining 1/2 cup of shredded cheese on top. Cover and cook until the cheese is melted.
6. Serve and Enjoy: Once done, serve this cheesy, hearty casserole hot, garnished with fresh parsley if desired.
7. Tips for the Best Cheesy Potato Sausage Casserole: Customize Your Protein: Swap the sausage for ground beef, chicken, or turkey for a different flavor profile.
8. Add : Veggies: Mix in frozen peas, corn, or green beans for added texture and nutrition.
9. Go Spicy: Use spicy sausage and add a pinch of chili flakes for a kick of heat.
10. Crisp it : Up: Transfer the casserole to a baking dish and broil for a few minutes to get a golden, bubbly top.

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11. Why This Recipe is a Must-Try: This Slow Cooker Cheesy Potato Sausage Casserole is the epitome of easy comfort food. It's creamy, cheesy, and full of rich flavors that make it a family favorite. The best part? The slow cooker handles everything, leaving you free to tackle your to-do list or simply relax.
12. Did you try this recipe? Let me know how it turned out in the comments below, and don't forget to check out more incredible slow cooker meals on IWuvCooking.

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

Original recipe: <https://chefmaniac.com/slow-cooker-cheesy-potato-sausage-casserole-the-ultimate-comfort-food/>