

Easy Smoked Sausage and Potato Bake

A hearty one-dish smoked sausage and potato bake with a buttery honey-garlic glaze, tender potatoes, and savory sausage slices.



PREP

15 minutes

COOK

45 minutes

TOTAL

1 hour

SERVES

6 servings

INGREDIENTS

1 package smoked sausage, sliced into 1/2-inch rounds
4 large potatoes, diced into small even pieces
1 small onion, chopped
4 tablespoons unsalted butter, melted
2 tablespoons honey
1 teaspoon garlic powder
1 teaspoon smoked paprika
1/2 teaspoon salt, or to taste
1/2 teaspoon black pepper
Cooking spray or a little oil for the baking dish
Optional: chopped parsley or shredded cheddar for serving

DIRECTIONS

1. Preheat the oven to 400 degrees F. Lightly grease a 9x13-inch baking dish or a large casserole dish.
2. Dice the potatoes into small, even pieces and slice the smoked sausage into rounds. Add both to the prepared baking dish with the chopped onion.
3. In a small bowl, whisk together the melted butter, honey, garlic powder, smoked paprika, salt, and black pepper.
4. Pour the honey butter mixture over the potatoes and sausage. Toss until everything is evenly coated.
5. Cover the dish with foil and bake for 30 minutes. Remove the foil, stir well, and bake uncovered for 15 to 20 minutes more, until the potatoes are tender and lightly browned.
6. Let the bake rest for 5 minutes, then garnish with parsley or cheddar if desired and serve warm.

SWAPS & NOTES

Cut the potatoes small so they become tender without pre-boiling.

For extra browning, broil the dish for 1 to 2 minutes at the end while watching closely.

Swap honey for maple syrup for a slightly deeper sweet-savory flavor.

TIPS FOR SUCCESS

Use fully cooked smoked sausage for the fastest and safest bake.

Stirring halfway through helps coat the potatoes and prevents dry edges.

