

Treasure Barrel

Crockpot Sausage Casserole: Easy Dinner Recipe

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb beef sausage, sliced into 1/2-inch rounds
- [ ] 4 medium Yukon gold potatoes, cut into 1-inch chunks
- [ ] 1 large yellow onion, chopped
- [ ] 3 cloves garlic, minced
- [ ] 2 cups low-sodium chicken broth
- [ ] 1 teaspoon dried thyme
- [ ] 1/2 teaspoon dried rosemary
- [ ] 1/2 teaspoon black pepper
- [ ] 1/4 cup chopped fresh parsley (for garnish)

Optional Additions

- [ ] 2 carrots, sliced
- [ ] 1 bell pepper, chopped
- [ ] 1 cup frozen peas (added last 30 minutes)

Instructions

1. If you'd like extra flavor, briefly brown the sausage slices in a skillet over medium heat. This step is optional but adds nice color and depth. Honestly, sometimes I skip it when I'm really pressed for time, and it still turns out delicious.

2. Place the potato chunks in the bottom of your crockpot. They need the most heat to become tender. Scatter the chopped onion and minced garlic over the potatoes. I love how the kitchen starts smelling like home already.

3. Arrange the sausage slices over the vegetables. Sprinkle with dried thyme, rosemary, and black pepper. Pour the chicken broth evenly over everything. The liquid should come about halfway up the ingredients.

4. Cover and cook on LOW for 6-7 hours or on HIGH for 3-4 hours. The potatoes should be fork-tender and the sausage juicy. Try not to lift the lid too often - I know it's tempting!

5. If using frozen peas, stir them in during the last 30 minutes of cooking. This keeps them bright green and prevents them from getting mushy.

6. Before serving, taste and adjust seasoning if needed. Stir in most of the fresh parsley, saving some for garnish. Let it sit for 10 minutes - this allows the sauce to thicken slightly.

Nutrition per serving

380 kcal	18 g	28 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a thicker sauce, mix 1 tablespoon cornstarch with 2 tablespoons cold water and stir in during the last 30 minutes
- This recipe is very forgiving - add whatever vegetables you have on hand
- Leftovers reheat beautifully and taste even better the next day