

Plate Dream

Beef Sausage Cheesy Potato Casserole

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb beef sausage, sliced
- [ ] 3 large Yukon Gold potatoes, thinly sliced
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 1 medium onion, diced
- [ ] 1 cup heavy cream
- [ ] 2 tbsp butter
- [ ] 1 tsp fresh thyme leaves
- [ ] Salt and pepper to taste

Optional Add-ins

- [ ] ½ cup grated mozzarella for extra stretch
- [ ] 1/4 cup chopped parsley for garnish

Instructions

1. Preheat the oven to 375°F (190°C). Lightly butter a 9-inch casserole dish.
2. In a skillet, melt butter over medium heat, add the onion and sauté until translucent, then add the sliced sausage and brown for 4-5 minutes.
3. Arrange a layer of potato slices in the bottom of the dish, sprinkle with a pinch of salt, pepper, and a few thyme leaves.
4. Pour half of the cream over the potatoes, then scatter half of the sausage-onion mixture.
5. Repeat with another layer of potatoes, the remaining cream, and the rest of the sausage-onion mix.
6. Top generously with grated cheddar (and mozzarella if using). Cover with foil.
7. Bake covered for 30 minutes, then remove foil and bake another 15 minutes until the cheese is bubbling and golden.
8. Let the casserole rest 5 minutes before serving; garnish with fresh parsley if desired.

Nutrition per serving

480 kcal	22 g	30 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the potatoes are not fully tender after baking, cover and continue cooking in 5-minute increments.
- A splash of chicken broth can be added to the cream for extra depth.
- For a crunchier top, sprinkle breadcrumbs mixed with melted butter before the final bake.