

# Smoky Kielbasa Cheesy Potatoes

## *Ingredients:*

- 1 lb kielbasa sausage, sliced
- 2 lbs potatoes, diced
- small onion, diced
- 2 C shredded cheddar cheese
- 1 can cream of mushroom soup, 10.5 oz
- ½ C sour cream
- ½ C milk
- 1 tsp garlic powder
- ½ tsp smoked paprika
- ½ tsp black pepper
- 1 Tbsp butter, for greasing
- Chopped parsley, optional

## *Instructions:*

- 1 Preheat oven to 375°F.
- 2 Grease a 9x13-inch baking dish.
- 3 Add diced potatoes, sliced kielbasa, and onion to the baking dish.
- 4 In a bowl, mix cream of mushroom soup, sour cream, milk, garlic powder, smoked paprika, and black pepper.
- 5 Pour the creamy mixture over the potatoes and kielbasa.
- 6 Stir to coat evenly.
- 7 Cover tightly with foil and bake for 45 minutes.
- 8 Remove foil, stir, and sprinkle cheddar cheese over the top.
- 9 Bake uncovered for 15–20 minutes, until potatoes are tender and cheese is melted and bubbly.
- 10 Let rest for 5 minutes before serving. Garnish with parsley if desired.

Serve warm with green beans, salad, or dinner rolls. Store leftovers in the refrigerator for up to 4 days.

## *Durations:*

Prep Time: 15 minutes Cook Time: 1 hour 5 minutes Total Time: 1 hour 20 minutes

Serving Info:

Servings: 6