

Creamy Potato & Sausage Bake

Ingredients

- 1 lb pork sausage, sliced or crumbled (whatever sausage you prefer, such as bratwurst, smoked, or chicken)
- 2 lbs potatoes, thinly sliced (Yukon Gold or russet)
- 1 medium onion, thinly sliced
- 2 cloves garlic, minced
- 1 cup uncooked egg noodles, cooked before layering
- 1¼ cups heavy cream
- ¾ cup milk
- 1 tbsp chicken bouillon
- 1 tbsp butter
- 1 tbsp extra virgin olive oil
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp dried thyme (optional)
- 1½ cups shredded Italian cheese mix, or other cheese such as mozzarella, Swiss, or mild cheddar

Instructions

1. Preheat the oven to 375°F (190°C). Butter a 9×13-inch dish. Thinly slice the potatoes and sausage, and cook the egg noodles; drain and set aside.
2. Heat the olive oil in a large skillet over medium heat and brown the sausage until crisp at the edges; remove and set aside.
3. Melt the butter in the same skillet, sauté the onion until soft and golden (about 5 minutes), then add the garlic for 1 minute.
4. Stir in the cream and milk, scrape up any browned bits, add the chicken bouillon, salt, pepper, and thyme, and simmer 2–3 minutes to slightly thicken.
5. Layer half the potatoes, half the sausage and onions, and half the cream mixture in the dish, then repeat with remaining potatoes and sausage.
6. Spread the cooked noodles on top and pour over the remaining cream mixture, then sprinkle the cheese evenly over everything.
7. Cover with foil and bake 40 minutes, uncover and bake 15–20 minutes more until golden and bubbling, then rest 10 minutes before serving.

Note & Storage

- Yukon Golds hold their shape better while russets turn softer and creamier; both work, just slice evenly for even cooking.
- If the top browns too quickly, tent loosely with foil for the last 10–15 minutes.
- Letting it rest before serving helps the sauce settle and thicken slightly.
- Store covered in the refrigerator for up to 3 days.
- Avoid freezing; the creamy sauce can separate once thawed.