

Polish Sausage Casserole



Prep:

4 minutes

Total:

30 minutes

Makes:

6 - 1 cup servings

Utensil:

Saladmaster Food Processor
5 Qt./4.7 L Roaster with Cover

Rate Recipe:

Select rating Give Polish Sausage Casserole 1/5 Give Polish Sausage Casserole 2/5 Give Polish Sausage Casserole 3/5 Give Polish Sausage Casserole 4/5 Give Polish Sausage Casserole 5/5

Contributed By:

Ewa Stankiewicz
Senior Dealer Healthy & Happy Living Inc.
[Write a Review](#)

Recipe Description:

This traditional Polish dish is a simple and quick recipe to throw together any night of the week. It can be used as a side dish or as a meal in itself! Substitute the sausage for meatless chorizo for a vegan alternative.

Hungry for more? [Find a Dealer](#) to try a Saladmaster Cooking Show:

4

polish sausage links, sliced

30

baby potatoes, cut into quarters

2

yellow onions, sliced, use Cone #4

¹?₂

head of cabbage, shredded, use Cone #5

Mrs. Dash seasoning (to your taste)

Directions:

1. Preheat the roaster over medium heat for approximately 5-7 minutes or until several drops of water sprinkled on the pan skitter and dissipate.
2. Place sausage slices in the roaster and fry them on medium heat until they are golden brown, approximately 5 minutes.
3. Once the sausage has turned golden brown, add the onion, shredded cabbage and quartered potatoes. Sprinkle with Mrs. Dash and cover.
4. When the Vapo-Valve? clicks, turn the temperature down to low and continue to cook for an additional 20 minutes.
5. Taste and adjust seasonings as needed.
6. Serve hot and garnish with chives if desired.

Tips:

- Substitute the sausage with meatless chorizo sausage for a vegan version.