



Cheesy Smoked Sausage Casserole

Savannah · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This smoked sausage casserole is my version of my grandmothers layered elbow smoked sausage stewed tomato and cheese casserole

Ingredients

- - 1 teaspoon butter - 3 teaspoons olive oil
- divided
- or more as needed - 3 cups elbow macaroni - 1 pound smoked beef sausage
- cut into bite-size pieces - 2 (14.5 ounce) cans stewed tomatoes
- chopped
- juices reserved - 1 sweet onion
- diced small - 2 ounces shredded sharp Cheddar cheese - 2 ounces shredded Monterey Jack cheese - 1 teaspoon dried parsley flakes - ¼ teaspoon onion powder
- or more to taste - ¼ teaspoon garlic powder
- or more to taste - salt and ground black pepper to taste - 1 (8 ounce) package shredded American cheese (such as Kraft® Melts)

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13-inch baking dish with butter and 1 teaspoon oil. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water
2. stirring occasionally
3. until cooked through but firm to the bite
4. about 8 minutes. Drain. Stir sausage
5. tomatoes and reserved juice
6. onion
7. Cheddar cheese
8. Monterey Jack cheese
9. remaining 2 teaspoons olive oil
10. parsley
11. onion powder
12. garlic powder
13. salt
14. and pepper together in a large bowl. Add elbow macaroni and stir. Pour macaroni mixture into the prepared baking dish
15. sprinkle with American cheese
16. and cover with aluminum foil. Bake in the preheated oven for 30 minutes. Remove aluminum foil from the baking dish
17. increase heat to 425 degrees F (220 degrees C)
18. and bake until sauce is bubbly
19. and top is golden brown
20. about 15 minutes. Cool for 15 minutes before serving.