

The Christmas Casserole

Time: 3 hours 10 minutes ; Yield: 6 servings



Rushing down the stairs on Christmas morning and diving into a pile of presents is a joy everyone shares, whether you're seven or seventy-seven! But in all the hubbub of unwrapping, exchanging thank-yous, and trying on new sweaters, who's making breakfast? Never fear, The Christmas Casserole is here! This slow cooker masterpiece takes the breakfast favorites: tender hashbrowns, savory sausage, and sharp cheddar, and braises them all in a homemade cream of chicken soup! By the time it's done, the house will smell fantastic, and every bite will be loaded with joyous, savory flavor. The Christmas Casserole is second only to Santa for Christmas Day arrivals!

Ingredients

For the homemade cream of chicken soup:

- 1 tablespoon butter
- 2 tablespoons flour
- 1 cup water
- 1 cup whole milk
- 2 teaspoons chicken bouillon paste
- 1/2 teaspoon thyme
- 1/2 teaspoon poultry seasoning
- salt, to taste
- pepper, to taste

For the casserole:

- 1 (32-ounce) bag frozen hashbrowns, thawed
- 14 ounces smoked sausage, diced
- 1 small onion, diced
- 1 1/2 cups cheddar cheese, grated

Directions

Step 1 - Grease a slow cooker.

Step 2 - Melt the butter in a small saucepan over low heat.

Step 3 - Sprinkle the flour into the melted butter and whisk to combine, cooking until the raw flour smell disappears, about 1 minute.

Step 4 - Stir the water into the flour mixture and whisk to remove any lumps.

Step 5 - Simmer the mixture until thick, then stir in the milk, the bouillon paste, the thyme, the poultry seasoning, the salt, and the pepper.

Step 6 - Allow the mixture to slightly thicken and taste for seasoning.

Step 7 - Place the hashbrowns, the sausage, the onion, and the cheese together into the prepared slow cooker.

Step 8 - Pour the cream of chicken soup into the slow cooker and stir to combine.

Step 9 - Cover and cook until the potatoes are soft and the sausages are hot, about 2 hours 30 minutes-3 hours on high heat.

Step 10 - Serve.