

Au Gratin Sausage Skillet

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| Yields: 4 servings | Prep Time: 15 minutes | Cook Time: 30 minutes | Total Time: 45 minutes |
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Ingredients:

- 1 lb smoked kielbasa or polish sausage, halved and sliced
- 2 tbsp canola oil
- 1 package (4.9 oz) au gratin potatoes
- 2 ½ c water
- 1 package (8 oz) frozen California-based vegetables
- 1-2 c shredded cheddar cheese



Instructions:

1. In a large skillet, cook sausage in oil until lightly browned; drain. Add potatoes with contents of sauce mix and water. Cover and cook over medium heat for 18-20 minutes or until the potatoes are almost tender, stirring occasionally.
2. Add vegetables; cover and cook for 8-10 minutes or until potatoes and vegetables are tender. Sprinkle with cheese. Remove from heat; cover and let stand for 2 minutes or until the cheese is melted.