

Easy Dutch Oven Recipes

Breakfast Sausage Casserole

Serves 4 | Prep time 10 minutes | Cooking time 25 minutes

Ingredients

- 2 tablespoons olive oil
- 2 pounds pork breakfast sausage
- Salt and pepper to taste
- 2 pounds hash brown potatoes
- 8 large eggs
- ¼ cup heavy cream
- 2 cups shredded mozzarella cheese

Directions

1. Preheat the oven to 350°F (180°C).
2. Warm the olive oil in the Dutch oven over medium heat.
3. Add the pork breakfast sausage, break it up with a wooden spoon, and cook for 5–7 minutes.
4. Remove from the Dutch oven and set aside.
5. Spread the hash browns evenly in the bottom of the Dutch oven. Season with salt and pepper.
6. Gently brown the potatoes and place the cooked sausage on top of them.
7. Whisk the eggs with a fork and spread them on top of the potatoes and sausages.
8. Sprinkle with grated cheese. Cover and bake for 20–25 minutes. Serve warm.

Nutrition (per serving)

Calories 1432, Fat 96.8 g, carbs 83.1 g, Protein 59.7 g, sodium 2870 mg

Cheesy Baked Chicken Spaghetti Casserole

Serves 8 | Prep. time 15–20 minutes | Cooking time 55 minutes

Ingredients

- 4 bone-in chicken thighs with skin
- 1 teaspoon Italian seasoning
- Salt and pepper to taste
- 1 dash balsamic vinegar
- 1 pound Italian sausages
- ½ pound mushrooms, sliced
- 3 cups spaghetti sauce
- 1 pound spaghetti
- 2 cups shredded Italian cheese blend

Directions

1. Preheat the oven to 350°F (175°C).
2. Boil salted water in the Dutch oven and cook the spaghetti partially for 4 minutes. Drain and set aside.
3. Spray the Dutch oven with cooking spray and heat it over medium-high heat.
4. Add the chicken thighs and stir-cook for 3 minutes per side until evenly browned.
5. Season with salt, Italian seasoning, and pepper. Transfer to a plate and sprinkle vinegar on top.
6. Add the sausage and mushrooms to the Dutch oven; stir-cook for 4–5 minutes until evenly browned. Drain and remove residual grease.
7. Add the spaghetti sauce and cooked chicken (skin side up) to the Dutch oven.
8. Cook for 3–5 minutes until the sauce is bubbly.
9. Cover and bake for 30 minutes.
10. Add the spaghetti noodles and Italian cheese blend on top; bake for 10 more minutes until cooked to satisfaction. Serve warm.

Nutrition (per serving)

Calories 614, Fat 27 g, carbs 58 g, Protein 33 g, sodium 1112 mg

Dutch Oven Chili

Serves 4 | Prep time 10 minutes | Cooking time 40 minutes

Ingredients

- 2 tablespoons olive oil
- 1 onion, diced
- 2 pounds stewing beef, diced
- Salt and pepper to taste
- 1 (30-ounce) can bean and chili mix
- 1 (15-ounce) can diced tomatoes
- 7 ounces diced green chilies
- ½ cup of water

Directions

1. Warm the olive oil in the Dutch oven over medium heat.
2. Add the diced onion and cook for around 5 minutes until tender, stirring occasionally.
3. Stir in the diced stewing beef and season with salt and pepper.
4. Cook for about 10 minutes until well browned.
5. Stir in the bean and chili mix, tomatoes, and green chilies.
6. Pour in the water and cook for 25–30 minutes with the lid on.

Nutrition (per serving)

Calories 753, Fat 31.3 g, carbs 25.4 g, Protein 88.1 g, sodium 1247 mg

Korean Style Pork Chops

Serves 4 | Prep time 10 minutes | Cooking time 30 minutes

Ingredients

- 2 tablespoons olive oil
- ¼ cup of soy sauce
- 2 tablespoons light brown sugar
- ½ teaspoon grated ginger
- 1 tablespoon chili and garlic sauce
- 2 pounds pork chops
- 2 tablespoons butter
- Salt and pepper to taste

Directions

1. Preheat the oven to 350°F (180°C).
2. Warm the butter and olive oil in the Dutch oven over medium heat.
3. Mix the soy sauce, sugar, ginger, and chili and garlic sauce in a small bowl.
4. Season the pork chops with salt and pepper on each side.
5. Brush the pork chops on one side with the soy sauce mixture place them brushed side down in the warmed Dutch oven to brown them for about 5 minutes. Meanwhile, brush the top side with the soy sauce glaze. Turn them over and cook for about 5 minutes on the other side.
6. Pour the remaining soy sauce liquid into the Dutch oven and cook in the preheated oven for 25–30 minutes.

Nutrition (per serving)

Calories 867, Fat 69.3 g, carbs 6.4 g, Protein 52.2 g, sodium 1124 mg

Seafood Risotto

Serves 4 | Prep time 10 minutes | Cooking time 40 minutes

Ingredients

- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 onion, diced finely
- ½ pound frozen seafood mix
- 1½ cups arborio rice
- Salt and pepper to taste
- ½ cup white wine
- 3 cloves garlic, minced
- 1-quart water

Directions

1. Warm the olive oil and butter in the Dutch oven over medium heat.
2. Stir in the onion and cook for about 5 minutes or until tender.
3. Stir in the seafood mix and cook for about 5 minutes.
4. Stir in the rice and cook for 5 more minutes.
5. Season with salt and pepper and pour in the white wine.
6. While stirring constantly, pour in the water, ½ cup at a time, mixing well so the mixture remains creamy but not too watery.
7. The risotto is done when the rice is cooked through.
8. Serve while it's still creamy with a dash of pepper on top.

Nutrition (per serving)

Calories 457, Fat 13.7g, carbs 62.1g, Protein 13.3 g, sodium 233 mg

Dutch Oven Vegetarian Lasagna

Serves 4 | Prep time 10 minutes | Cooking time 40 minutes

Ingredients

- 5 tablespoons olive oil
- 3 large onions, diced
- 4 cups baby spinach
- Salt and pepper to taste
- ½ pound lasagna sheets
- 1 (28-ounce) can tomato sauce
- 4 cups grated mozzarella cheese

Directions

1. Warm the olive oil in the Dutch oven over medium heat. Add the diced onion.
2. Stir in the baby spinach and season with salt and pepper.
3. Cook for 5 minutes until the spinach wilts.
4. Stir in the tomato sauce and cook for 5 minutes.
5. Remove from heat and transfer all but a little of the filling to a bowl.
6. Add a layer of lasagna sheets to the Dutch oven.
7. Add a layer of the filling and sprinkle with mozzarella cheese.
8. Repeat at least two more times or until you run out of lasagna sheets and filling.
9. Sprinkle the top with mozzarella cheese and pepper.
10. Cover and bake at 350°F (180°C) for about 20 minutes.
11. Remove the lid and cook uncovered for about 15 more minutes until the mozzarella is golden brown.
12. Let cool slightly, then slice and serve.

Nutrition (per serving)

Calories 490, Fat 24 g, carbs 54.6 g, Protein 19.3 g, sodium 1238 mg

Apple Crisp

Serves 6 | Prep time 10 minutes | Cooking time 30 minutes

Ingredients

- 6 apples, cored and cut into wedges
- ¼ cup of water
- 1 cup all-purpose flour
- ½ cup of sugar
- ¾ cup butter
- 1 teaspoon cinnamon

Directions

1. Grease the Dutch oven and place the apple wedges in the bottom.
2. Pour in the water and let sit for 5 minutes.
3. Meanwhile, blend the flour, sugar, butter, and cinnamon in a food processor until a crumbly dough forms.
4. Distribute the dough on top of the apples, making sure you fill every hole, and bake, covered, for about 25 minutes at 350°F (180°C).
5. Remove the lid and cook uncovered for another 10–15 minutes until golden brown.
6. Serve warm with a scoop of ice cream.

Nutrition (per serving)

Calories 459, Fat 23.6 g, carbs 63.7 g, Protein 3 g, sodium 166 mg

****These recipes and more are found in Louise Davidson's Easy Dutch Oven Cookbook: 101 Everyday One-Pot Meal Recipes with 8 Ingredients or Less. To get your copy, click on the cover below or click [here](#).**

