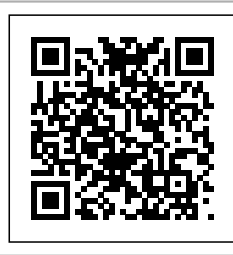


Skillet Pierogi and Kielbasa



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Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

- __ 16 oz box (or bag) of Classic Potato and Cheddar Pierogis
- __ 7 oz of Kielbasa, cut into coins
- __ 1 Yellow Onion, thinly sliced
- __ 1 cup of Chicken Stock
- __ 3oz of Softened Cream Cheese
- __ Pinch of Garlic and herb Seasoning
- __ 4 oz of Shredded Sharp Cheddar
- __ Fresh Chopped Parsley
- __ 2 Scallions, sliced

1) In a large skillet (big enough to hold everything in) add a touch of olive oil and the kielbasa and sauté until the little coins begin to cook and develop some color on both sides, remove to a plate.

2) Add a good drizzle of olive oil to the skillet, add the onions, cook until tender and some color develops, then add the stock, whisk in the cream cheese, let it bubble and reduce a couple minutes then add in the pierogies (its ok if they are frozen) and scatter over the kielbasa, cover and cook 5-6 minutes or until tender but don't overcook.

3) Scatter the cheese evenly over the top, put the lid on and cook a couple minutes or until melted, sprinkle over the parsley and scallions, allow it to sit a few minutes before serving.

