

SKILLET DINNER RECIPE

Pierogies and Sausage

Serves	Prep Time	Cook Time
4 – 6	5 min	15 – 20 min

Ingredients

- 1 family-size bag of Mrs. T's Pierogies (any flavor; regular or mini)
- 1 stick of butter
- 1 bag frozen peppers and onions
- 1 package smoked sausage or kielbasa, sliced

Instructions

1

Cook the Pierogies

Prepare pierogies according to package directions – boil, saute, or air fry, your preference.

2

Saute the Veggies

In a large skillet, melt half the stick of butter over medium heat. Add frozen peppers and onions and cook until softened and slightly caramelized.

3

Cook the Sausage

Add sliced sausage to the skillet. Cook until browned and heated through.

4

Finish with Butter

Add remaining butter to the skillet and let it melt into the sausage and veggie mixture.

5

Serve

Plate the pierogies and spoon sausage, peppers, onions, and melted butter over the top.

Tips & Variations

Crisp the pierogies in a pan after boiling for extra texture.

Add a sprinkle of parmesan or a dollop of sour cream for extra flavor.

This is a perfect "minimal effort, feeds everyone" dinner!

"Minimal effort, maximum love – that's good enough."