

German Style Pierogies

- Prep Time: 5 minutes
- Cook Time: 20 minutes
- Total Time: 25 minutes
- Servings: 6



Ingredients:

- 16 ounces Bremer Cheddar Pierogies*
- 3 tablespoons Countryside Creamery Butter, divided
- 1 onion, diced
- 8 ounces Simms Summer Sausage, diced
- 5 ounces Simply Nature Organic Chopped Kale
- 1 green apple, peeled and diced
- 1 cup Wernesgrüner Beer
- ¼ cup Burman's Honey Mustard Deli Mustard
- ¼ cup Simply Nature Wildflower Organic Honey
- ½ cup Friendly Farms Sour Cream
- Stonemill Iodized Salt, to taste
- Stonemill Ground Black Pepper, to taste

***These are ALDI Find items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Bring a large pot of water to a boil. Cook pierogies according to packaging instructions.
2. Meanwhile, in a large skillet over medium high heat, melt 1 tablespoon butter. Add onion, sausage, kale and apple.
3. Cook until browned and kale is soft, about 8 minutes. Remove from pan and place on a large platter.
4. In same skillet, melt 1 tablespoon butter. Add pierogies and brown until crispy, about 4 minutes per side. Place on top of kale.
5. Deglaze pan with beer, cook down for 2 minutes. Add remaining butter, mustard, honey and sour cream. Season to taste with salt and pepper. Drizzle over pierogies and serve.

TIP: If pierogies are unavailable, substitute with cheese tortellini.



Recipe Courtesy of:
ALDI Test Kitchen