

German Style Pierogies

Chef Alyssa - Aldi Test kitchen
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Servings: 6

16 ounces cheddar
pierogies
3 tablespoons butter,
divided
1 onion, diced
8 ounces summer sausage,
diced
5 ounces baby kale
1 green apple, peeled and
diced
1 cup german beer
1/4 cup honey mustard deli
mustard
1/4 cup wildflower honey
1/2 cup sour cream
salt (to taste)
black pepper (to taste)

Preparation Time: 5 minutes

Cook Time: 20 minutes

Bring a large pot of water to a boil. Cook the pierogies according to package directions.

Meanwhile, in a large skillet over medium-high heat, melt one tablespoon of butter. Add the onion, sausage, kale and apple.

Cook until browned and the kale is soft, about 8 minutes. Remove from the pan and place on a large platter.

In the same skillet, melt one tablespoon of the butter. Add the pierogies and brown until crispy, about 4 minutes per side. Place on top of the kale.

Deglaze the pan with beer. Cook down for 2 minutes. Add the remaining butter, mustard, honey and sour cream. Season to taste with salt and pepper. Drizzle over the pierogies . serve.

TIP:

If pierogies are unavailable, substitute cheese tortellinis.

Per Serving (excluding unknown items): 236 Calories; 21g Fat (79.7% calories from fat); 7g Protein; 5g Carbohydrate; 1g Dietary Fiber; 52mg Cholesterol; 539mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat.