

# Pierogis and Cabbage

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**Servings: 4**

**Preparation Time: 25 minutes**

**Start to Finish Time: 25 minutes**

*To panfry pierogis, boil them according to package directions; drain. Panfry in a nonstick skillet in one Teaspoon olive oil over medium heat until golden brown, 2 to 3 minutes per side.*

- 1 box (16 oz) frozen potato-and-onion pierogis**
- 1 tablespoon olive oil**
- 1 red onion, thinly sliced**
- 1/2 small red cabbage (about 1 pound), cored and shredded**
- Kosher salt and pepper**
- 2 tablespoons balsamic vinegar**
- 1 tablespoon whole-grain mustard**
- 2 tablespoons chopped fresh chives (optional)**

Cook the pierogis according to package directions.

Meanwhile, heat the oil in a medium skillet over medium heat. Saute' the onion until tender, 6 to 7 minutes. Add the cabbage, 1/2 teaspoon salt and 1/4 teaspoon pepper, and saute' for 3 minutes.

Add the vinegar and cook, stirring occasionally, until the cabbage is wilted but still slightly crunchy, 4 to 5 minutes more; stir in the mustard and chives, if desired. Serve with the pierogis.

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Per Serving (excluding unknown items): 46 Calories; 3g Fat (63.7% calories from fat); trace Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 1/2 Fat.