## Pierogi Casserole II

Shirley Nadeau Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

10 to 12 potatoes boiled and mashed 3/4 pound cheddar cheese, grated 2 1/2 sticks butter or margarine 2 onions, finely diced 1 pound lasagna noodles salt (to taste)

Cook the lasagna noodles according to package directions.

In a bowl, mash the potatoes. Add the cheese to the potatoes. Beat with a mixer.

In a saucepan, saute' the onion in the butter until soft. Add 1/3 of the cooked onion and margarine mixture to the potatocheese mixture. Salt to taste.

Generously butter a 13x9-inch baking dish. Place a layer of lasagna noodles in the dish. Add a layer of the potato mixture. Repeat layers, ending with a noodle layer. Pour the remaining 2/3 of the onion and margarine mixture over the top. Cover with foil.

Bake in a 350 degree oven until heated through.

## **Side Dishes**

Per Serving (excluding unknown items): 5171 Calories; 350g Fat (60.7% calories from fat); 148g Protein; 363g Carbohydrate; 15g Dietary Fiber; 978mg Cholesterol; 4493mg Sodium. Exchanges: 22 1/2 Grain(Starch); 12 Lean Meat; 3 1/2 Vegetable; 61 Fat.