



Century
Federal Credit Union

Recipes for Success

Pierogi Kielbasa Casserole

Jen, Marketing Director

Ingredients

- 1 Tbsp. of olive oil
- 1 medium onion, sliced thin
- 1 - 8oz. block of cream cheese, softened
- 1 cup of shredded cheddar cheese
- 2 cups of chicken broth
- 1 lb. of kielbasa, sliced
- 2 boxes of Mrs. T's mini pierogis
- 1 Tbsp. of parsley
- Salt & pepper to taste



Directions

1. In a large saucepan over medium heat sauté the onions until translucent then add in the cream cheese and melt until it become liquid
2. Melt in the cup of cheddar, stirring continuously and add in the chicken broth and whisk to combine.
3. Add in the kielbasa and mini pierogis and stir together. Cover and let the kielbasa and mini pierogis come up to temperature. Should take about 10-15 minutes.
4. Add in parsley, salt & pepper and serve.