



# PEROGIES WITH KOLBASSA SAUSAGE AND FRIED ONIONS

FAST. EASY. FRESH.

**1.** Start by bringing a large pot of water to a boil. Add your Sult Pierogi Bar **perogies** and cook until they float to the surface of the water. Drain, and set aside.

**2.** Meanwhile, peel and finely dice your **onion** and chop your **sausage** into large 2-3-inch pieces.

**3.** Heat the **oil** in a large pan over medium-high heat. Add the onion and cook, stirring occasionally, until they are softened and starting to brown, about 7-8 minutes. Season with **salt** and **pepper** to taste.

**4.** Nest, the sausages and cooked pierogies into the onions. Cook, stirring occasionally, until the perogies and sausages begin to brown, about 4-5 minutes. Keep an eye on things so they don't burn!

**5.** Right before serving, sprinkle **seasoning salt** over the pierogies and sausages. Remove from the pan and serve with **sour cream** for dipping. Enjoy!

## Ingredients (4 Person Serving – 847 Calories Per Serving)

Olive Oil	2 Tbsp.	Seasoning Salt	2 tsp.
Sult Pierogi Bar Pierogies	2 pkgs.	Salt and Pepper	To taste
Kolbassa Sausage	600 g		
Yellow Onion	2 Medium		
Sour Cream	1 Cup		



# 30 Minute Cook Time!