Crisp Skillet Pierogi with Sauerkraut and Caraway

2 generous skillet portions · Active 15 min · Total 45 min

Skills: Confident beginner

Ingredients

• 14 oz refrigerated or frozen potato-and-cheese pierogi (400 g)

• 6 cups water for boiling (1.4 liters), or enough for the package method

• 1 tablespoon unsalted butter (15 g)

• 1 teaspoon olive oil (5 ml)

• 1 medium onion, thinly sliced (150 g)

• 1 1/2 cups sauerkraut, well drained (200 g)

• 1/2 teaspoon caraway seeds (1 g)

• 1/4 teaspoon black pepper (0.5 g)

• 1/4 cup sour cream (60 g), to serve

Set out

Deep 12-inch (30 cm) skillet, Colander, Wide spatula

Allergens

Wheat, Milk; pierogi may also contain egg or soy—check package. Check labels and substitutions.

Make it

1. Bring the water to a boil in the deep skillet. Cook the pierogi according to their package instructions, then drain gently in the colander. Let stand for 2 minutes while the surface water drains. Empty and carefully dry the skillet.

2. Return the skillet to medium heat. Melt the butter with the oil, add the onion and cook for 7–9 minutes until soft and lightly golden. Stir in the caraway for 30 seconds.

3. Add the drained pierogi in one layer. Cook for 6–8 minutes, turning carefully once, until the broad sides are golden. If necessary, work in two batches rather than crowding the pan.

4. Add the drained sauerkraut and pepper. Fold through gently and cook for 3–4 minutes until everything is hot, following any package temperature instruction for the pierogi.

5. Divide between two plates and serve each with 2 tablespoons (30 g) sour cream.

Keep a freezer meal flexible

Use only the amount of frozen pierogi needed and reseal the remainder promptly. A bag in the freezer plus a refrigerated jar of sauerkraut makes this meal possible without fresh shopping after every shift.

A useful detail

The total allows a short package boiling stage and one browning batch. Add about 8 minutes if your pan requires two browning batches.

Keep it well

Refrigerate the cooked skillet mixture and sour cream separately within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days or the shorter package limit. Reheat the dumpling mixture to 165°F/74°C, adding a tablespoon of water under a lid before uncovering to crisp. Keep sour cream cold. Carry chilled with two cold sources and refrigerate at work.