



Sheet Pan Pierogies

2 tbsp canola oil, divided
1lb cabbage, roughly chopped
1 cooking onions, sliced
5 slices bacon, diced
1 bag (454g) frozen pierogies
¼ tsp salt
½ tsp pepper

Garnish: Sour cream and sliced green onions or chives

Preheat oven to 400F

Spray an 11x17 sheet pan with non-stick spray

1. Add 1 tbsp canola oil along with the cabbage, sliced onions and bacon to a bowl and toss. Pour on to a 11x17 baking sheet.
2. Add the frozen pierogies into the bowl and toss with remaining 1 tbsp of canola oil. Add the pierogies to the baking sheet.
3. Nestle the pierogies down into the cabbage mixture so the bottom of each pierogie is touching the sheet pan. This will optimize browning.
4. Bake for 25-30min. Stirring and flipping the pierogies half way through.
5. Serve with sour cream.