

Bacon Loaded Cheesy Pierogies: Your New Favorite Comfort Food

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TIME
2-3 min

METHOD
Air fryer

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INGREDIENTS

1 package of frozen pierogies (potato and cheese are classic, but use your favorite!)
6 slices of bacon, cooked and crumbled
1 cup of shredded cheddar cheese
1/2 cup of sour cream
1/4 cup of chopped green onions
Salt and pepper to taste

DIRECTIONS

1. Let's get these cheesy, bacon-y pierogies sizzling!
2. Cook the : Pierogies: First things first, get your pierogies ready. Cook them according to the package instructions. You can either boil them until tender or pan-fry them directly from frozen until they're golden brown and slightly crispy. If boiling, drain them very well.
3. Cook the : Bacon: While the pierogies are cooking (or beforehand), cook the bacon in a large skillet until it's wonderfully crispy. Remove the cooked bacon from the skillet, place it on a paper towel-lined plate to drain, and once cooled slightly, crumble it. Keep a little of that delicious bacon fat in the skillet!
4. Crisp : Up Pierogies (if boiled): If you boiled your pierogies, add them to the same skillet with a tablespoon or two of the rendered bacon fat (or a little butter/oil) over medium heat. Cook for an additional 2-3 minutes per side, or until they are heated through and have developed a nice golden crispness.
5. Melt the : Cheese: Once the pierogies are hot and crispy, sprinkle the shredded cheddar cheese evenly over them in the skillet. Cover the skillet with a lid to trap the heat and allow the cheese to melt into a gooey, bubbly layer, which usually takes just a minute or two.
6. Finish and : Serve: Remove the skillet from the heat. Top the cheesy pierogies generously with the crumbled bacon, dollops of sour cream, and a scattering of chopped green onions.
7. Season & : Enjoy: Season with salt and pepper to taste. Serve hot immediately and dig into your

SWAPS & NOTES

This recipe is super adaptable, so feel free to play around with it!

Pierogies: While potato and cheese pierogies are my go-to, feel free to use any variety you love - onion, mushroom, or even sweet pierogies for a unique twist (though you might want to adjust the savory toppings then!).

Cheese: Don't limit yourself to cheddar!

Mozzarella, Monterey Jack, Colby-Jack, or a sharp provolone would all melt beautifully and add different flavor profiles.

TIPS FOR SUCCESS

Don't Crowd the Pan: When pan-frying pierogies, work in batches if necessary to avoid overcrowding the skillet.

This ensures they crisp up nicely instead of steaming.

Crispy Bacon is Key: The texture of crispy bacon is essential here.

Cheese Melting: Covering the skillet with a lid is the secret to perfectly melted cheese without drying out the pierogies.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bacon-loaded-cheesy-pierogies-your-new-favorite-comfort-food/>