

Crockpot Pierogi Casserole with Kielbasa: Minimal Effort, Maximum Flavor

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OVEN
350°F

TIME
30 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

You'll Need

DIRECTIONS

1. preparation. By slow-cooking the kielbasa alongside the pierogies, the smoky fat from the sausage renders down, seasoning the dumplings and creating a rich, velvety sauce that is hard to resist. Whether you are feeding a hungry family or looking for a potluck superstar, this dish is a guaranteed winner.
2. Why I : Love This Recipe
3. I am a huge advocate for "set it and forget it" meals. Much like my Crockpot Nacho Dip, this casserole requires very little active prep time but delivers massive results.
4. The beauty of this dish lies in the textures. The pierogies stay soft and pillowy, while the kielbasa provides a firm, salty bite. Unlike traditional casseroles that might dry out, the creamy garlic sauce keeps everything moist and decadent. It is a complete meal in one pot, which means fewer dishes and more time to relax. It reminds me of the ease of a Dorito Casserole, but with a rustic, European-inspired twist.
5. Ingredients : You'll Need
6. For the : Casserole:
7. Frozen : Pierogies (16 oz):
8. Potato and cheese is the classic choice, but onion or sauerkraut varieties work beautifully too.
9. Kielbasa : Sausage (1 lb):
10. Sliced into 1/2-inch rounds. You can use smoked turkey kielbasa for a lighter option.
11. Medium : Onion (
12. Thinly sliced. The onions caramelize slightly in the slow cooker, adding a necessary sweetness.

13. Cheddar : Cheese (2 cups):
14. Shredded. I recommend sharp cheddar for a bolder flavor profile.
15. For the : Creamy Sauce:
16. Crème Fraîche (1 cup):
17. This provides a sophisticated tang and a silkier texture than standard sour cream.
18. Milk (1/2 cup):
19. To thin the sauce slightly so it coats every pierogi.
20. Garlic (2 cloves):
21. Freshly minced to provide that aromatic punch.
22. Assaisonnement (Seasoning):
23. Olive : Oil or Butter (1 tbsp):
24. For sautéing the onions.
25. Salt and : Black Pepper:

SWAPS & NOTES

The Pierogies: You do not need to thaw the pierogies before putting them in the crockpot.

In fact, starting from frozen helps them maintain their shape during the slow cooking process.

The Cream: If you can't find crème fraîche, you can substitute it with full-fat sour cream or even heavy cream mixed with a teaspoon of lemon juice.

The Protein: If you aren't a fan of kielbasa, smoked bratwurst or even andouille sausage (for a spicy kick) are excellent swaps.

TIPS FOR SUCCESS

Don't Overcook: Pierogies are delicate.

If you leave them on "High" for too long, they can become mushy.

Start checking for tenderness at the 3-hour mark on Low.

Shred Your Own Cheese: Pre-shredded cheese is coated in potato starch to prevent clumping, which can lead to a grainier sauce.

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

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