

## Creamy Pierogi & Kielbasa Casserole with Cheddar and Garlic Sauce

Pierogi and Kielbasa in a Creamy Casserole (Cheddar + Garlic + Cozy Vibes)

OVEN  
375°F

TIME  
5 min

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SAVE  
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### INGREDIENTS

Main casserole:

- 1 package (16 oz) frozen pierogies (potato & cheese)
  - 1 lb kielbasa sausage, sliced into ½-inch rounds
  - 1 medium onion, thinly sliced
  - 2 cups shredded cheddar cheese, divided
  - 1 tbsp olive oil or butter
  - Salt, to taste
  - Black pepper, to taste
  - Fresh chopped parsley, for garnish
- Creamy garlic sauce:
- 1 cup crème fraîche
  - ½ cup milk
  - 2 garlic cloves, minced

### DIRECTIONS

1. Preheat + prep: Heat oven to 375°F (190°C) and lightly grease a 9x13-inch baking dish.
2. Brown the kielbasa: In a large skillet over medium heat, warm olive oil or butter. Add kielbasa and cook 4-5 minutes until browned. Remove and set aside.
3. Cook onions + garlic: In the same skillet, add sliced onions and cook until tender and lightly caramelized, about 5 minutes. Add garlic and cook 30 seconds (just until fragrant).
4. Make the sauce: Stir in crème fraîche and milk. Season with salt and pepper. Simmer 2-3 minutes until slightly thickened.
5. Assemble: Arrange frozen pierogies in an even layer in the baking dish. Top with browned kielbasa and onion mixture.
6. Sauce + cheese: Pour sauce evenly over everything. Sprinkle with 1½ cups cheddar.
7. Bake covered: Cover with foil and bake 25 minutes.
8. Finish uncovered: Remove foil, sprinkle remaining cheddar, and bake 10-15 minutes until bubbly and melted.
9. Rest + garnish: Let rest 5 minutes, then top with chopped parsley.

### SWAPS & NOTES

Crème fraîche substitute: Sour cream works well (thin it with milk as written).

Greek yogurt can work too, but keep the heat gentle so it doesn't separate.

Cheese options: Sharp cheddar is best for flavor, but a cheddar-jack blend is also great.

Add veggies: Stir in sautéed mushrooms or a couple handfuls of baby spinach after the onions soften.

### TIPS FOR SUCCESS

They bake perfectly from frozen and hold their shape better.

Those caramelized bits add so much flavor to the final casserole.

Low simmer helps prevent the dairy from splitting.

Taste and adjust salt and pepper after the sauce warms-kielbasa and cheddar both bring salt.

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

Original recipe: <https://chefmaniac.com/creamy-pierogi-kielbasa-casserole-with-cheddar-and-garlic-sauce/>