

Baked Pierogi and Kielbasa Casserole Recipe

Frozen potato and cheese pierogies baked with smoky kielbasa, cheddar, cream, and mushroom soup for an easy comfort-food casserole.



PREP

10 minutes

COOK

45 minutes

TOTAL

55 minutes

SERVES

6 servings

INGREDIENTS

- 2 (16-ounce) boxes frozen potato and cheese pierogies
- 1 pound smoked kielbasa or Polish sausage, sliced into 1/4-inch rounds
- 2 cups shredded sharp cheddar cheese, divided
- 2 cups heavy cream or half-and-half
- 1 (10.5-ounce) can condensed cream of mushroom soup

DIRECTIONS

1. Preheat the oven to 375 degrees F. Lightly grease a 9x13-inch baking dish.
2. Arrange the frozen pierogies in a mostly even layer in the bottom of the baking dish.
3. Scatter the sliced kielbasa evenly over the pierogies.
4. Whisk together the cream and condensed cream of mushroom soup until smooth. Pour the mixture evenly over the pierogies and kielbasa.
5. Sprinkle 1 1/2 cups of cheddar cheese over the top, reserving the remaining 1/2 cup.
6. Cover tightly with foil and bake for 25 minutes, until hot and bubbling around the edges.
7. Remove the foil, sprinkle with the remaining cheddar, and bake uncovered for 15 to 20 minutes more, until the cheese is melted and golden in spots.
8. Let the casserole rest for 5 to 10 minutes before serving.

SWAPS & NOTES

Pan-fry the kielbasa first for extra caramelized flavor.
Let the casserole rest before serving so the sauce settles.

TIPS FOR SUCCESS

Use sharp cheddar for the best flavor.
Cover tightly for the first bake so the frozen pierogies cook through.

