

Sauerkraut Filling for Pierogi

Jacob · 29/09/2024

**Prep Time**

N/A

Difficult

Medium

Servings

N/A

Description

A notsotypical filling for yummy pierogis

Ingredients

- - 2 tablespoons vegetable oil - 1 cup chopped onion - 1 cup chopped mushrooms - 14 ounces sauerkraut - drained
- rinsed and minced - ¼ teaspoon salt - ¼ teaspoon ground black pepper - 2 tablespoons sour cream

Instructions

1. In a large skillet
2. heat oil over a medium flame. Add onions and mushrooms
3. and cook until tender but not brown. Stir in sauerkraut
4. 1/4 teaspoon salt
5. and 1/4 teaspoon black pepper. Cook for 6 to 10 minutes. Remove from heat
6. and stir in 2 tablespoons sour cream.