

## Perogies Recipe with Bacon and Onions

16	potato and cheese perogies frozen	3/4	cup	heavy cream
2	slices thick cut bacon diced	1/2	cup	sour cream
1	small red onion diced	2	each	green onions chopped
1	Tbs unsalted butter			Salt and black pepper to taste

- 1Bring a large pot of lightly salted water to a boil. Add frozen perogies and boil for about 3 minutes or until they float to the top.
- 2Meanwhile, cook bacon and onion in a large skillet until both are lightly browned.
- 3Remove cooked perogies to a plate lined with paper towel.
- 4Add butter to skillet with bacon and onions, then add perogies in a single layer and brown on both sides, about 3 minutes per side.
- 5Whisk together cream, salt and pepper and add to the hot pan once perogies are lightly browned. Let simmer for 2-3 minutes until thickened slightly (it will bubble up and thicken fairly quickly, so keep an eye on it!).
- 6Remove from the heat to garnish with green onions if desired and serve

Servings: 12  
Yield: 12

### Degree of Difficulty

Degree of Difficulty: Moderately difficult

### Cooking Times

Preparation Time: 15 minutes  
Cooking Time: 35 minutes  
Total Time: 50 minutes

### Nutrition Facts

Serving size: 1/12 of a recipe (1.5 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients. One of the recipe's ingredients was not linked. This ingredient is not included in the recipe nutrition data.

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Amount Per Serving	
<b>Calories</b>	96.41
Calories From Fat (88%)	84.9
% Daily Value	
<b>Total Fat</b> 9.63g	<b>15%</b>
Saturated Fat 5.56g	<b>28%</b>
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 56.3mg	<b>2%</b>
<b>Potassium</b> 53.29mg	<b>2%</b>
<b>Total Carbohydrates</b> 1.87g	<b>&lt;1%</b>
Fiber 0.24g	<b>&lt;1%</b>
Sugar 1.22g	
<b>Protein</b> 1.07g	<b>2%</b>