



Kielbasa and Pierogies - Sheet Pan

Recipe by Julia Pacheco / Recipe rating: 5.0 from 1 votes

Course: **Main** / Cuisine: **American** / Difficulty: **Easy**

Servings
4 servings

Prep time
8 minutes

Cooking time
30 minutes

Ingredients

1-14oz package Kielbasa

1 large onion, cut into strips

2-3 large bell pepper, cut into strips

20 frozen Pierogies

3 tbs olive oil

1 1/2 tsp salt, divided

1/2 tsp pepper

1/2 tsp garlic powder

1/2 tsp onion powder

1 tbs chili powder

Directions

- 1 Preheat oven to 400 degrees F.
- 2 Cut the kielbasa into 4 inch lengths and place into a large mixing bowl with the bell peppers, onions, olive oil, and seasonings stir well. Now add the pierogies in the bowl and stir to coat them in the seasonings.
- 3 Place the mixture onto a rimmed sheet pan lined with aluminum foil, spread out as even as possible.

- 4** Bake for 15 minutes then remove from the oven and flip everything over. Bake for an additional 15 minutes or until the pierogies are puffy and starting to get golden. Enjoy!

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