# Pierogi with Kielbasa Mushrooms and Peppers

| Serves 4 | 5 mins prep | 20 mins cook | 25 mins total |
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Smoky kielbasa, tender pierogi, and a quick tomato sauce come together for an easy, crowd-pleasing dinner. Packed with flavor and ready in 25 minutes.

## What you need

- [ ] 1 tbsp olive oil
- [ ] 1 tbsp unsalted butter
- [ ] 12 oz kielbasa sliced
- [ ] 3 cup mushrooms sliced
- [ ] 1 bell pepper deseeded and sliced
- [ ] 1 yellow onion diced
- [ ] 2 garlic cloves minced
- [ ] ½ tsp salt
- [ ] 1 tsp coarsely ground black pepper
- [ ] 1 tsp sweet paprika
- [ ] 1 tsp herbs de Provence
- [ ] 2 tbsp tomato paste
- [ ] 1 cup chicken broth
- [ ] 2 lb pierogi cheese-potato filling




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## How to make

1. Get your prep done before you start cooking: Slice the mushrooms, deseed and cut the bell pepper in thin slices, mince the garlic cloves and dice the onion. Slice the kielbasa sausages.
2. Heat oil and butter over high, add kielbasa and cook until browned on both sides. Remove from skillet. Discard excess grease if needed.
3. Add mushrooms and cook until they start to release their moisture. Add bell, pepper, garlic and onion. Cook for 2 minutes. Stir in salt, pepper, paprika, herbs de Provence and tomato paste. Cook for 1 minute.
4. Pour in chicken broth. Reduce heat to medium low and simmer for 5 minutes.
5. In the meantime, boil pierogi in salted water for about 3 minutes or until they start to float. Drain, when ready.
6. To the skillet, add kielbasa and pierogi. Toss to combine. Enjoy!