

The Lazy Chef

Simple recipes to spend more time eating and less time cooking.

Featured Recipe - Fabulous Frozen Pierogies



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Ingredients Needed

Make sure you have the following on hand *before you begin*.

- 1 bag Mrs. T's Pierogies
- 2 ~~tblsp.~~tblsp. butter
- 2 ~~tblsp.~~tblsp. olive oil
- 1 large yellow onion
- 1 ~~tsp.~~tsp. salt
- 1 ~~tsp.~~tsp. pepper
- 1 ~~tsp.~~tsp. garlic powder
- 1/4 cup sour cream

Instructions

Follow the below instructions carefully for a delicious meal. Take your time and you will be rewarded.

1. Place pierogies in a large pot of boiling water.
2. Let the pierogies boil for 4 minutes or until most of the pierogies are floating.
3. While the pierogies are boiling, chop the large onion.

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Now all that is left for you to do is serve and enjoy.

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