

Pierogi Casserole

By: RecipeLion.com Test Kitchen

Cook Time: 35 minutes

Serves: 6

Ingredients

- 1 (16-ounce) package of frozen pierogies
- 1/2 cup cream cheese
- 1/2 cup chicken broth or milk
- 1/2 cup Cheddar cheese
- 2-3 slices bacon, microwaved until golden and beginning to crisp, then chopped
- 2 green onions, chopped for garnish



Instructions

1. Preheat oven to 400 degrees.
2. Spray a 9 x 13 bake dish with vegetable spray.
3. Combine the cream cheese and broth or milk in a small saucepan over medium heat, and stir with a whisk until very smooth. You can also combine well in a mixing bowl.
4. Arrange pierogies in a single layer in the baking dish, and pour the cream cheese mixture over them.
5. Sprinkle with the top with cheese, then with bacon.
6. Bake for about 25 minutes until cheese is melted and pierogies are warmed through.
7. Sprinkle onions or parsley over the top to garnish before serving.