

## Introduction

Crockpot Pierogi Casserole with Kielbasa is a delightful dish that combines the comforting flavors of traditional Polish pierogies with savory kielbasa, all enveloped in a creamy, cheesy sauce. This dish is perfect for family gatherings, potlucks, or a cozy weeknight dinner, as it requires minimal prep work and allows the crockpot to do the heavy lifting. With layers of flavor, this casserole not only satisfies your cravings but also warms your heart. Let's dive into the ingredients, preparation tips, and cooking techniques to bring this mouthwatering dish to your table.

## Detailed Ingredients

Three packages of Mrs. T's Cheddar Pierogies  
Four cups of chicken broth  
One 8-ounce block of cream cheese  
One cup of shredded cheddar cheese  
One pound of kielbasa sliced  
Salt and pepper to taste

## Prep Time

Preparation for this casserole is quite simple. You'll spend approximately 15 to 20 minutes gathering and combining your ingredients. This includes slicing the kielbasa and measuring out your chicken broth and cheeses. The beauty of this recipe lies in its simplicity, making it an excellent option for busy home cooks.

## Cook Time, Total Time, Yield

The cooking time for the Crockpot Pierogi Casserole varies depending on your setting. On high, the casserole will take about 3 to 4 hours, while a low setting will take approximately 6 hours. This gives the dish plenty of time for the flavors to meld together beautifully. In total, including prep time, you can expect to spend around 6 to 7 hours from start to finish. This recipe yields approximately 8 servings, making it perfect for feeding a crowd or enjoying as leftovers.

## Detailed Directions and Instructions

### Combining Ingredients in Crockpot

In a 4-6 quart crockpot, pour three cups of chicken broth, making sure to reserve one cup for later. Add the frozen pierogies directly into the crockpot. Next, layer in the sliced kielbasa, ensuring it is evenly distributed amongst the pierogies. Finally, sprinkle the shredded cheddar cheese over the top. Take a moment to gently mix the ingredients to ensure they are well combined, allowing flavors to mingle right from the start.

### Cooking the Casserole

Cover your crockpot with its lid and set it to cook on high for 3-4 hours or on low for about 6 hours. Remember to resist the temptation to lift the lid during the cooking process, as this can release heat and prolong the cooking time. As the hours pass, the pierogies will become tender, and the flavors of the kielbasa and cheese will begin to infuse into the dish.

### Preparing Cream Cheese Mixture

Approximately 30 minutes before the cooking time is up, it's time to prepare the cream cheese mixture. Take the remaining block of cream cheese and cut it into cubes for easier melting. In a microwave-safe bowl, place the cream cheese with the remaining one cup of chicken broth. Heat in the microwave in 30-second bursts until the cream cheese is soft and warm. Alternatively, you can melt the cream cheese on the stovetop over low heat. Once warmed, whisk the mixture until it reaches a smooth and creamy consistency.

### Final Assembly

Now, it's time to bring it all together! Carefully pour your smooth cream cheese mixture into the crockpot, making sure to distribute it around the casserole. Use a large spoon or spatula to stir everything together, ensuring the cream cheese is mixed throughout. To finish, sprinkle the remaining cup of shredded cheddar cheese over the entire surface of the casserole. Cover the crockpot once more and let it cook on low for an additional 30 minutes, allowing all the flavors to meld beautifully, and the cheese to melt into gooey perfection.

### Serving

When the cooking time is up, it's time to serve your delicious Crockpot Pierogi Casserole with Kielbasa. Carefully ladle the casserole into bowls, and consider garnishing with sliced

green onions for an added pop of color and flavor. The mild, oniony crunch of the green onions creates a lovely contrast to the rich, creamy filling, enhancing your dining experience.

## Notes

While this recipe is straightforward, here are a few notes to consider:

- If you prefer a little more spice, consider adding some red pepper flakes or diced jalapeños to the mixture.
- Feel free to substitute the kielbasa with another type of sausage, such as smoked sausage or turkey kielbasa for a leaner option.
- If you're looking for an even heartier dish, consider adding vegetables like frozen peas, corn, or spinach for added nutrition.

## Cook techniques

This recipe employs the slow cooking technique, which allows for the gradual melding of flavors over an extended period. By cooking on low heat, the ingredients have time to tenderize and infuse their flavors into one another. If you're short on time, you can use a pressure cooker instead of a crockpot, reducing the cooking time significantly while still achieving a rich flavor.

## FAQ

### **Can I use fresh pierogies instead of frozen?**

Yes, you can use fresh pierogies, but be sure to reduce the cooking time, as fresh pierogies will cook more quickly than frozen ones.

### **What if I don't have kielbasa?**

You can substitute kielbasa with any sausage of your choice, or omit the meat altogether for a vegetarian version.

### **Can I make this dish ahead of time?**

Absolutely! You can prepare the ingredients and combine them in the crockpot the night before. Just refrigerate it overnight and cook it the next day when you're ready.

**What sides go well with this casserole?**

This casserole is quite filling on its own, but it pairs nicely with a fresh side salad or some steamed vegetables for a well-rounded meal.

**Conclusion**

Crockpot Pierogi Casserole with Kielbasa is a warm, comforting dish that brings together the flavors of Polish cuisine in an easy, convenient way. With just a few simple ingredients and minimal prep time, this casserole can become a staple in your mealtime rotation. Whether you're feeding a crowd or enjoying leftovers throughout the week, this dish is sure to please everyone at the table. So dust off your crockpot and get ready for a meal that's not only delicious but also incredibly satisfying.

**More recipes suggestions and combinations****Stuffed Cabbage Casserole**

For a similar wholesome meal, try a stuffed cabbage casserole that layers seasoned ground meat and rice with saucy tomatoes and cooked cabbage.

**Cheesy Potato and Ham Casserole**

For another comforting dish, a cheesy potato and ham casserole combines tender potatoes with savory ham, all baked in a creamy cheese sauce.

**Vegetarian Chili in a Crockpot**

For a heartier vegetarian option, try a flavorful vegetable chili with beans, tomatoes, and a variety of spices, slow-cooked to perfection.

**Beef Stroganoff Casserole**

If you're in the mood for beef, a cheesy beef stroganoff casserole brings together ground beef, egg noodles, and a luscious mushroom sauce for a satisfying meal.

**Broccoli and Cheese Casserole**

For a lighter option, consider a broccoli and cheese casserole that layers fresh broccoli with



a creamy cheese sauce, perfect as a side dish or light main course.