



Sausage and Pierogi Skillet Dinner

A Cozy Skillet Story

My grandson calls this my “magic pan” dinner. Everything cooks in one skillet. It feels like a warm hug from the kitchen.

I love how the smells fill the whole house. It reminds me of big family suppers. What is a meal that makes you feel cozy and happy?

Let's Talk Ingredients

Using frozen pierogi is a wonderful little shortcut. It saves so much time. I always keep a bag in my freezer for busy nights.

The crispy bacon and smoked sausage make it so hearty. They add a salty, smoky flavor. This matters because a good meal should make you feel full and satisfied.

The Sizzle and The Stir

Start by cooking that bacon. Doesn't that smell amazing? It's the best start to any recipe. I still laugh at how my dog waits right here when he hears it sizzle.

Then you sear the pierogi in butter. This gives them a lovely golden color. It makes their outside a little crispy. Have you ever tried pan-frying pierogi before?

Why This Meal Matters

This dish is more than just food. It brings people together around the table. Sharing a hot meal is a simple way to show you care.

It also teaches you to trust your cooking instincts. You learn when the onions are just right. You see the cream thicken perfectly. This builds confidence, one skillet at a time.

A Fun Little Fact

Fun fact: Pierogi are beloved in Poland. They are little dumplings. Families often make hundreds of them for holidays.

I think that is just wonderful. So much love goes into them. It makes our shortcut with frozen ones feel like part of a big tradition.

Your Turn in the Kitchen

That final bake in the oven melts the cheese beautifully. You get a bubbly, golden top. It is the best part to me.

Now I want to hear from you. What is your favorite thing to cook in a skillet? Tell me all about it. I love swapping stories.



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Ingredients:

Ingredient	Amount	Notes
Bacon	5 slices	Uncooked and chopped into bite-sized pieces
Smoked sausage (or kielbasa)	1 ring	Cut into quarter-inch slices
Yellow onion	1 medium	Diced (approximately 1 cup)
Garlic	1 teaspoon	Minced
Butter	3 tablespoons	
Frozen potato and cheese pierogi	20	Or any flavor
Heavy whipping cream	1 cup	
Cheddar cheese	2 cups	Shredded



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My Cozy Pierogi Skillet Supper

Hello, my dear! Come sit with me for a moment. I want to tell you about my Sausage and Pierogi Skillet. This dish always reminds me of my own grandma's kitchen. It is warm, filling, and so very simple. We use just one pan for most of the work. That means fewer dishes to wash later. I still smile when I make it.

See also [Spicy Shrimp and Sausage Dirty Rice Dish](#)

This recipe is perfect for a busy weeknight. It all comes together in a single, trusty skillet. The smells that fill your kitchen will make everyone hungry. Doesn't that smell amazing? Let me walk you through it, step-by-step. I have a little story or two to share along the way.

Step 1: First, get your oven nice and hot. Set it to 400°F. Grab your big skillet and toss in the chopped bacon. Let it sizzle until it is wonderfully crispy. I love the sound it makes. It reminds me of big family breakfasts.

Step 2: Next, add the sliced sausage and diced onion to the pan. Cook them until the onion turns soft and sweet. This takes about ten or fifteen minutes. Then stir in the garlic for just one minute more. (A hard-learned tip: don't let the garlic burn! It turns bitter.) Now put this mixture in a bowl and cover it.

Step 3: Here is my favorite part. Melt the butter in that same skillet. Place your frozen pierogi in the pan. Let them get a beautiful golden sear on each side. It gives them a lovely, buttery crunch. I still laugh at how my grandson calls them "little flavor pillows."

Step 4: Now, bring everyone back to the party! Pour the meat and

onion mix back in with the pierogi. Give it a good stir. Pour in the heavy cream and let it bubble gently. You will see it start to thicken up nicely. This creamy sauce is the secret to it all.

Step 5: Finally, sprinkle all that cheddar cheese over the top. Be generous! Carefully put the whole skillet into your hot oven. Bake it just until the cheese is melted and bubbly. **What's your favorite type of cheese to melt on top? Share below!** Let it cool for a minute before you serve it up.

Cook Time: 30-40 minutes

Total Time: 45 minutes

Yield: 6 servings

Category: Dinner

Three Fun Twists to Try

This recipe is like a good friend. It is wonderful just as it is. But it also loves to play dress-up! Here are a few ways to make it new again. I think you will have fun with these.

See also Million Dollar Spaghetti

The Garden Lover: Swap the meat for mushrooms and bell peppers. Use sauerkraut pierogi for a tangy kick.

The Spice Seeker: Use a spicy Andouille sausage. Add a big pinch of crushed red pepper flakes with the cream.

The Harvest Feast: Try applewood smoked bacon. Use sweet potato pierogi for a cozy, autumn flavor.

Which one would you try first? Comment below!

How to Serve Your Masterpiece

Now, a good meal needs good company. And maybe a few simple sides! I like to keep things easy. A crisp, green salad balances the richness perfectly. Some steamed green beans or roasted broccoli are lovely, too.

For a pretty plate, sprinkle on some fresh, chopped parsley. It adds a pop of color. What to drink? A cold glass of apple cider is just right. For the grown-ups, a chilled lager beer is a classic choice. **Which would you choose tonight?**



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Keeping Your Skillet Dinner Cozy

This dinner makes wonderful leftovers. Let it cool completely first. Then pop it into an airtight container. It will be happy in your fridge for about three days.

You can also freeze it for a later meal. I use a foil pan for easy freezing. Thaw it in the fridge overnight before reheating. I once forgot to thaw a frozen casserole. We had to wait an extra hour for dinner!

To reheat, warm it in the oven at 350°F. This keeps the cheese nice and the pierogi from getting soggy. Knowing how to store food means less waste and more easy meals. **Have you ever tried storing it this way? Share below!**

Simple Fixes for a Perfect Dinner

Sometimes the pierogi can stick to the pan. Make sure your butter is hot and bubbly before adding them. I remember when I rushed this step. My pierogi stuck like glue!

If your cream sauce seems too thin, just let it cook a bit longer. Stir it gently until it thickens up. This patience makes the sauce rich and creamy. A good sauce brings all the flavors together.

Is your cheese not browning? Your oven might need more time. Let it bake until the top is golden and bubbly. Fixing small problems makes you a more confident cook. **Which of these problems have you run into before?**

See also Shepherd's Pie Twice Baked Potato Delight

Your Questions, My Answers

Q: Can I make this gluten-free?

A: Yes! Just use your favorite gluten-free pierogi from the store.

Q: Can I prepare it ahead of time?

A: You can assemble it a day before. Keep it covered in the fridge until baking.

Q: What if I don't have heavy cream?

A: You can swap it for half-and-half. The sauce will be a little lighter.

Q: Can I make a smaller portion?

A: Of course. Just cut all the ingredients in half. Use a smaller skillet.

Q: Any other fun additions?

A: Try adding some frozen peas for a pop of color and a veggie. *Fun fact: My grandkids never notice the peas!* **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe brings warmth to your table. It is a hug in a skillet. I love seeing your kitchen creations.

Please share your photos with me. It makes my day to see your family enjoying this meal. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!
—Elowen Thorn.

You need to try this!



Savorydiscovery.com

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Sausage and Pierogi Skillet Dinner

Author: Elowen Thorn



Cooking Method: [Stovetop Baking](#)



Courses: [Dinner](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **35 minutes**



Rest time:



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Total time: **45 minutes**



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Servings: **6 servings**



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Calories: **690 kcal**

Best Season: **Summer**

Description

A hearty and comforting one-pan meal featuring crispy bacon, smoked

sausage, and cheesy pierogi in a rich, creamy sauce.

Ingredients

- ☐ 5 slices bacon, uncooked and chopped into bite-sized pieces
- ☐ 1 ring smoked sausage, or kielbasa, cut into quarter-inch slices
- ☐ 1 medium yellow onion, diced (approximately 1 cup)
- ☐ 1 teaspoon garlic, minced
- ☐ 3 tablespoons butter
- ☐ 20 frozen potato and cheese pierogi, or any flavor
- ☐ 1 cup heavy whipping cream
- ☐ 2 cups shredded cheddar cheese

Instructions

1. Preheat oven to 400°F.
2. In a large, oven-safe skillet over medium heat, add bacon pieces and cook until crispy.
3. Add sausage slices and onion and cook until onion is translucent (10-15 minutes). Add garlic and cook one more minute. Transfer the mixture to a bowl. Tent it with aluminum foil to keep warm.
4. To the same skillet, add butter. Once hot, add pierogi and sear on all sides (about 5-8 minutes).
5. Add meat mixture back into the skillet with the pierogi and stir to combine.
6. Reduce heat to medium-low. Add heavy cream and cook until thickened.
7. Top mixture with cheese and transfer skillet to oven. Bake 5 minutes, or until cheese is melted, bubbly, and browned.
8. Remove from oven and serve hot, garnished with parsley.



Keywords: Pierogi Sausage Skillet