



Crockpot Pierogi Casserole with Kielbasa

Description

Discover the delicious simplicity of this Crockpot Pierogi Casserole with Kielbasa recipe, featuring cheddar pierogies, creamy chicken broth, savory kielbasa, and melted cheddar cheese, all slow-cooked to perfection.

There's something wonderfully nostalgic about cooking with a crockpot, especially when it involves a recipe like the Pierogi Casserole with Kielbasa. My grandmother, a master of the slow cooker, first introduced me to this dish on a chilly winter evening. She would layer the ingredients in her old ceramic crockpot early in the morning, and by dinner, we were greeted by the mouthwatering aroma of kielbasa and melting cheese. It was during these meals that she shared stories of her youth, each bite enriched with history and warmth. Now, whenever I make this casserole, I'm transported back to those precious moments, surrounded by love, laughter, and the comforting clink of spoon against bowl.

Why This Crockpot Pierogi Casserole with Kielbasa Stands Out

The Crockpot Pierogi Casserole with Kielbasa is a culinary delight that stands out for its ease of preparation and comforting, hearty flavors. This recipe is perfect for anyone seeking a delicious, no-fuss meal that feels like a warm hug. The slow cooker does all the heavy lifting, melding the flavors of sharp cheddar, creamy pierogies, and smoky kielbasa into a cohesive dish that's ideal for busy weeknights or relaxed weekends. Moreover, it's a versatile recipe that allows for various substitutions and additions, making it a fantastic base for experimentation in the kitchen.



Ingredients Notes

Each ingredient in the Crockpot Pierogi Casserole with Kielbasa plays a vital role in creating a dish thatâ??s bursting with flavor and comforting textures. Hereâ??s a breakdown.

- **Mrsâ?? Tâ??s Cheddar Pierogies:** The star of the dish, these pierogies provide a cheesy, potato-filled base that absorbs the flavors of the other ingredients beautifully.
- **Chicken Broth:** Adds moisture and helps to cook the pierogies and kielbasa evenly while contributing a subtle depth of flavor.
- **Cream Cheese:** Introduces a creamy texture that binds the components of the casserole, offering a rich counterbalance to the sharp cheddar.
- **Cheddar Cheese:** Melts into the casserole, providing a gooey, cheesy goodness thatâ??s irresistible.
- **Kielbasa:** This smoked sausage infuses the dish with a robust, meaty flavor that complements the mild pierogies perfectly.
- **Salt and Pepper:** Simple seasonings that enhance the natural flavors of the other ingredients.

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How To Make Crockpot Pierogi Casserole with Kielbasa

Crafting this Crockpot Pierogi Casserole with Kielbasa is a breeze, making it a perfect dish for those days when you want a comforting meal without the fuss. Here's how to put it together:

- Layering the Ingredients:** Begin by adding three cups of chicken broth to your crockpot, then layer the frozen pierogies, sliced kielbasa, and cheddar cheese on top. This allows each pierogi to soak up the flavors of the broth and sausage as they cook, ensuring every bite is as tasty as the last.
- Cooking:** Set your crockpot to high for 3-4 hours or low for 6 hours. This slow cooking process is key to allowing the flavors to meld together beautifully.
- Preparing the Cream Cheese Mixture:** About thirty minutes before serving, warm the cream cheese with the remaining cup of chicken broth either in the microwave or on the stovetop until it's easy to whisk into a smooth, creamy sauce.
- Final Touches:** Stir the cream cheese mixture into the crockpot, ensuring it's evenly distributed. Sprinkle the remaining cup of cheddar cheese over the top, then cover and let cook for another 30 minutes on low. This final step pulls all the components together into a creamy, cheesy delight.

Storage Options

Leftover Crockpot Pierogi Casserole with Kielbasa can be stored in the refrigerator for up to three days, making it a great option for meal prep or subsequent lunches. Ensure it's stored in an airtight container to maintain freshness. If you need to keep it longer, this casserole freezes well. Simply pack it in freezer-safe containers, and it will keep for up to two months. Reheat on the stovetop or in the microwave, adding a little broth or water if needed to keep it moist.



Variations and Substitutions

The beauty of this Crockpot Pierogi Casserole with Kielbasa lies in its adaptability. Here are some ways to tweak the recipe to suit your taste or pantry:

- **Vegan Adaptation:** For a vegan version, use plant-based kielbasa and cheese, and swap the chicken broth for vegetable broth.
- **Gluten-Free Needs:** Opt for gluten-free pierogies to make this dish suitable for those with gluten sensitivities.
- **Different Cheeses:** Feel free to experiment with different types of cheese, such as mozzarella for a milder flavor or a smoked gouda for added depth.
- **Add Vegetables:** Incorporate some color and nutrition by adding spinach, bell peppers, or onions to the crockpot before cooking.

Each variation ensures this casserole remains a beloved choice, no matter the dietary preferences or ingredients you have on hand!

Category

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