



SHEET PAN ROASTED PIEROGIES WITH CARAMELIZED ONIONS & BRUSSELS SPROUTS



MAKES 6 SERVINGS

INGREDIENTS

- 2 sweet yellow onions, thinly sliced
 - 2 tablespoons unsalted butter, melted
 - 7 tablespoons olive oil
 - Two 16-ounce boxes frozen Mrs. T's Classic Cheddar Pierogies
 - One 16-ounce bag frozen Pictsweet Farms Halved Brussels Sprouts for Roasting
 - Freshly chopped chives
 - Salt & freshly ground pepper
- For the Spicy Sour Cream**
- 1/2 cup sour cream
 - 1 tablespoon Sriracha or your favorite hot sauce

DIRECTIONS

1. Preheat the oven to 425°F.
2. Place the sliced onions on a large baking sheet and add the melted butter and 2 tablespoons of the olive oil. Season liberally with salt and pepper and toss to coat. Roast the onions for 20 minutes.
3. Toss the frozen pierogies in 3 tablespoons of olive oil, to keep them from sticking to the baking sheet, and place them in a single layer on top of the onions. Toss the frozen brussels sprouts with 2 tablespoons of olive oil and season with salt and pepper. Scatter the brussels sprouts all over the baking sheet.
4. Roast for 10 minutes, then remove the baking sheet from the oven and flip the pierogies over. Return the baking sheet to the oven and roast for 10 minutes more.
5. Meanwhile, combine the sour cream and hot sauce and whisk until smooth. To serve, place the baking sheet on the table and drizzle with the Spicy Sour Cream, scatter chives on top and serve family style.



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Easy Home Meals by Chef Jamie Gwen