

# Crispy Ricotta Pierogi

*with Warm Apple-Cabbage Salad & Browned Butter*

With this dish, we're welcoming in the season by preparing one of our favorite comfort foods—pierogi. The national dish of Poland, these stuffed dumplings have been enjoyed since the 13<sup>th</sup> Century. To save time without sacrificing flavor, we're using pre-made dumpling wrappers, and crimping the dough around a delicious filling of ricotta cheese and classic spices. Smothered in nutty browned butter and served with a warm salad of sweet apple, aromatic fennel and hearty cabbage, these crispy pierogi make for the perfect early-autumn dinner.



## Ingredients

- 12 Dumpling Wrappers
- 1 Cup Part-Skim Ricotta Cheese
- 1 Apple
- 1 Baby Fennel Bulb
- $\frac{3}{4}$  Pound Cabbage

## Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Champagne Vinegar
- $\frac{1}{3}$  Cup Sour Cream
- 2 Teaspoons Pierogi Spice Blend  
(Poppy Seeds, White Granulated Sugar, Ground Nutmeg & Whole Dried Caraway Seeds)

**Makes 2 Servings**

**About 700 Calories Per Serving**

**Prep Time: 10 min | Cook Time: 25 to 35 min**





1



## Prepare the ingredients:

Wash and dry the fresh produce. Remove the dumpling wrappers from their package and stack on a plate; cover with a damp paper towel. Pick off and reserve some of the fennel fronds (the green, thread-like tops of the plant); cut off and discard the fennel stems. Trim off and discard the root end of the fennel bulb; thinly slice. Core the cabbage and thinly slice. Core the apple and cut into matchsticks; place in a bowl and toss with the **vinegar**.

2



## Form the pierogi:

To make the filling, in a medium bowl, combine the **cheese** and **half the spice blend**; season with salt and pepper to taste. Fill a small bowl with lukewarm water. Lay the **dumpling wrappers** on a clean, dry work surface. Spoon about **1 tablespoon of the filling** into the center of each dumpling wrapper. Using your fingers, lightly moisten the edges of the wrappers with water; carefully fold the wrappers in half over the filling. Using a fork, press down on the edges down to crimp and seal the pierogi. Transfer to a plate and cover with a damp paper towel.

3



## Start the vegetables:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **fennel** and **cabbage**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened and fragrant.

4



## Finish the vegetables:

Add the **apple**, **remaining spice blend** and **2 tablespoons of water** to the pan of vegetables; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the cabbage has wilted; season with salt and pepper to taste. Transfer to a large bowl and set aside in a warm place. Wipe out the pan.

5



## Cook the pierogi & brown the butter:

In the pan used to cook the vegetables, heat a thin layer of oil on medium-high until hot. Add the **pierogi** in a single, even layer. Cook 1 to 3 minutes on the first side, or until lightly browned. Flip and add the **butter**. Cook, occasionally spooning the butter over the pierogi, 1 to 3 minutes, or until the pierogi are golden brown and crispy and the butter is dark brown and fragrant. Remove from heat, reserving the browned butter in the pan.

6



## Plate your dish:

Divide the **cooked pierogi** between 2 plates. Top with the **finished vegetables** and a few spoonfuls of the **browned butter** from the pan. Garnish with the **fennel fronds**. Season the **sour cream** with salt and pepper to taste and serve on the side for dipping. Enjoy!