



COMPASS ROSE *café*

Handmade Pierogis Served with Smoked Polish Sausage & a Sautéed Vegetable Medley

Things you will need to complete this recipe:

Sauté Pan	Tongs
Non-Stick Sauté Pan	Slotted Spoon
Large Saucepan or Stockpot	Rubber Spatula
Cutting Board	Butter
Chef Knife	Olive Oil

Ingredients in your box:

KIELBASA

PIEROGI

*Potato, Egg, Bacon, Onion, Ricotta,
Sweet Peas*

VEGETABLE MEDLEY

Green Cabbage and Bell Pepper

DIPPING SAUCE

*Sour Cream, Caraway, Dill, Ricotta,
Paprika*

SAUERKRAUT

GREEN ONION

Recipe Tips

* Time to Prepare:

20-30 minutes

* Always read the entire recipe before you begin

* Make sure you are following the steps in numerical order

* Set your area up in advance so there are no issues during the cooking process

This is called Mise En Place and it is always the chef's first task!

When salting boiling water, the flavor of the water should be evident, if you would not describe the water's flavor as "salty"

add more

Have fun!



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STEP 1

Remove all ingredients from the box. In a large saucepan or stockpot, fill pot with water, add generous portion of salt and bring to a boil. Take sausage out and cut into 1 -2 inch pieces on a bias, set aside.



STEP 3

Heat a large sauté pan to medium high heat, once hot add 2 tablespoons of olive oil and gently roll around pan evenly coating bottom. Carefully add sausage pieces to pan cook thoroughly, achieving even caramelization.



STEP 5

While vegetables are cooking, take non-stick sauté pan and heat to medium high, add 1 tablespoon of olive oil and gently roll around pan evenly coating bottom. Add Pierogis and begin browning outside, flip after a minute or two and add 2 tablespoons of butter to the pan, toss gently until evenly browned.



STEP 2

When water is boiling, add Pierogis and set a 3 – 5 minute timer, make sure the pierogis don't stick to the bottom, gently stir. When timer is done, carefully remove Pierogis onto a plate lined with paper towel.



STEP 4

Set aside sausage piece on plate when finished and add vegetable medley to same hot pan as was used to cook sausage, stir often and season with salt and pepper. Turn heat off when vegetables have wilted down; set aside the pan with vegetables until it's time for plating.



STEP 6

To plate, add vegetables to center of plate, arrange sausages around and on top of vegetable medley. Arrange Pierogis on top of the sausages and vegetables. Garnish with green onions, sauce, and sauerkraut.