

# Pierogi With Sautéed Red Cabbage



Christopher Baker

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Serves 4

Hands-On Time: 20m

Total Time: 20m

## Ingredients

- 1 16-ounce box frozen potato-and-onion pierogi
- 1 tablespoon olive oil
- 1 onion, thinly sliced
- 1 crisp green apple (such as Granny Smith), cut into 1/2-inch pieces
- 1/2 small red cabbage (about 1 pound), cored and shredded
- 1/4 cup fresh flat-leaf parsley, chopped
- 2 tablespoons red wine vinegar
- 1 teaspoon caraway seeds
- kosher salt and black pepper
- 1/2 cup sour cream (optional)

## Directions

1. Cook the pierogi according to the package directions.
2. Meanwhile, heat the oil in a medium skillet over medium heat. Add the onion and cook, stirring occasionally, until tender, 5 to 6 minutes.
3. Add the apple, cabbage, parsley, vinegar, caraway seeds, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook, stirring, until the cabbage is slightly wilted but still crunchy, 4 to 5 minutes. Serve with the pierogi and sour cream, if using.

By Kate Merker, September 2009