

Sausage Pierogi Grill

- 1 large sweet onion, cut into 1/2-inch-thick slices
- 1 medium red pepper, cut into quarters
- 1 lb fresh Kielbasa or Italian sausage
- 1 (16-oz) package frozen cheese-filled pierogies
- 1/4 cup olive oil, divided
- 2 tablespoons whole grain mustard
- 2 tablespoons apple cider vinegar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon pepper
- 1/4 cup parsley, coarsely chopped

Preheat grill on medium.*

Place sausage, onions, and peppers on grill and cover; grill 8–10 minutes, turning often, and until sausage is 165°F and vegetables are tender. Remove from grill and cover to keep warm.

Coat frozen pierogies with 2 tablespoons oil. Place on grill and cover; grill 5 minutes (without turning). Meanwhile, cut sausage, peppers, and onions into bite-size pieces; place in large serving bowl.

Turn pierogies over and cover; grill 4–6 more minutes or until hot and crisp. Add to sausage mixture.

Whisk remaining 2 tablespoons olive oil, mustard, vinegar, salt, and pepper until blended; pour over sausage mixture. Toss gently (do not break pierogies) until evenly coated; sprinkle with parsley. Serve.

*Can be prepared in skillet on stove-top.