

# Vegan Pierogi with Potatoes and Onions

## Ingredients

### For the Dough

- 4 cups (480g) all-purpose flour
- 1 tsp. salt
- 1 cup warm water
- 2 tbsp. olive oil

### For the Filling

- 3 small onions (1 large), cut into half-moon slices
- Olive oil, as needed
- 4 cloves garlic, minced
- Salt and pepper, to taste
- 2 russet potatoes (about 1½ lb. total), peeled and cut into small cubes
- 3 tbsp. nutritional yeast
- 1 tbsp. vegan butter
- OPTIONAL: 1-2 links vegan sausage, cut into small cubes

## Steps

1. Start by making the pierogi dough- combine the salt and flour, whisking well. Add the oil and water, and combine until it can form a ball. Knead on a lightly floured surface, adding a small amount of flour or water if the dough is too wet or dry. Knead for about 5 minutes, until the dough feels smooth and elastic. Then set aside, covered with a dish cloth, for 30 minutes to rest.
2. While the dough rests, start on your filling. Slice the onions into half-moons, and heat a large skillet with some olive oil. Starting on medium-high, cook the onions stirring every couple of minutes. Lower the heat as you go, so that the onions soften and turn golden, but do not turn crispy. When they are almost done, add the garlic and vegan sausage (if using, and cook until the garlic softens.
3. While the onions are caramelizing, boil a pot of water. Peel the potatoes, and chop into small cubes. Place the potatoes in the boiling water, and cook for a few minutes until they're soft and easily penetrated with a fork. Strain, add to a bowl with the vegan butter and nutritional yeast, mash roughly, and set aside. Once done, add the onion mixture and stir to combine.



4. Place about  $\frac{1}{4}$  of the dough on a clean, floured surface. Use a rolling pin to roll it into a thin layer. You can get a specialized pierogi cutter, or you can use a glass or opened can to cut circles out of the dough. Take the remaining scraps of dough, and add back into the doughball. Place around 1 tsp. of filling in the center of each circle, and brush a small amount of water in a semi-circle along the edge. Fold the dough in half, and crimp to close. Set aside on a clean baking sheet, and continue until you've used all the dough.

5. Place a large pot of water on the stove, and bring to a boil. Add around 5 pierogis at a time, and boil until they float to the top. Remove from the heat. If you are eating them now, you can place them directly in a skillet of hot vegan butter and crispy, diced onions and cook until crispy. If you want to eat them later, place in a single layer on a baking sheet and freeze for a couple hours, before placing in a freezer safe bag. To cook after freezing, place the desired quantity in boiling water before adding to a skillet of hot vegan butter and crispy onions.

*Serving Suggestions:*

- *As hinted above, pierogi are best when first boiled, and then cooked in ample amounts of vegan butter with diced onions. Try to get each pierogi cooked so it's golden and crispy on each side. Crispy, blackened onions are highly encouraged!*
- *Serve pierogis with vegan sour cream, apple sauce, and/or sauerkraut.*