

Lazy Pierogi

*Christopher & Courtney Debell
Port St Lucie Elementary Family Recipe Book*

*1 large can sauerkraut,
rinsed & drained
1 large onion, chopped
2 sticks butter
1 package bow-tie pasta
1 pound fresh mushrooms,
sliced
ricotta cheese
salt (to taste)
pepper (to taste)*

In a very large pan, melt the butter. Saute' the onions and mushrooms. Add the sauerkraut. Fry the sauerkraut.

In a saucepan, cook the pasta according to package directions. Rinse and drain.

In a bowl, place the pasta. Add the ricotta cheese. Pour the sauerkraut mixture over the top. Mix well. Pour into a serving dish. If desired, add dollops of cheese.

Per Serving (excluding unknown items): 1823 Calories; 186g Fat (88.5% calories from fat); 14g Protein; 40g Carbohydrate; 13g Dietary Fiber; 497mg Cholesterol; 3454mg Sodium. Exchanges: 8 Vegetable; 36 1/2 Fat.