

# Pierogi with Brown Butter and Dill

*Melissa Gaman, Young Sun Huh and Kahlil Hymore  
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*1 package (16 ounce)  
frozen pierogi  
2 tablespoons butter  
2 tablespoons chopped dill  
1 tablespoon lemon zest  
1 tablespoon lemon juice  
salt  
pepper*

Cook the pierogi as the label directs.

Meanwhile, in a large skillet over medium-high heat, melt the butter. Cook until it begins browning. Add the pierogi, dill, lemon zest and lemon juice. Season with salt and pepper.

Cook until the pierogi brown slightly, about 1 minute.

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Per Serving (excluding unknown items): 211 Calories; 23g Fat (95.1% calories from fat); trace Protein; 2g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 235mg Sodium. Exchanges: 0 Fruit; 4 1/2 Fat.