

Spicy Queen-Style Pierogi Delight

A regal twist on traditional pierogi, infused with bold chili spices and a rich creamy filling, blending elegance with fiery zest.

This dish combines a classic Eastern European favorite with a spicy kick fit for a queen.


40 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 100g pierogi dough or store-bought pierogi
- 50g cream cheese
- 30g smoked cheddar cheese, grated
- 1 small chili pepper, finely chopped
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 1 tsp paprika
- 1 tbsp butter
- Salt and pepper to taste
- Fresh chives for garnish

Steps

- 1 Prepare the pierogi dough or thaw store-bought pierogi.
- 2 In a bowl, mix cream cheese, smoked cheddar, finely chopped chili, and a pinch of salt and pepper.
- 3 Roll out the dough and cut into 8cm circles.
- 4 Place a spoonful of the cheese and chili mixture in the center of each circle.
- 5 Fold and seal the pierogi edges tightly.
- 6 In a pan, melt butter over medium heat and sauté onions and garlic until translucent.
- 7 Add paprika and stir.
- 8 Boil pierogi in salted water until they float, about 3-4 minutes, then transfer to the pan with onions.
- 9 Fry pierogi gently until golden and slightly crispy.
- 10 Serve hot, garnished with fresh chives.