

Sheet-Pan Pierogies With Brussels Sprouts and Kimchi

By Hetty McKinnon

YIELD 4 servings

TIME 50 minutes

This sheet-pan dinner is a sure win in under an hour, with your oven doing most of the heavy lifting. Roasting pierogies yields a crisp, golden skin with a soft, pillowy interior but, if you don't have pierogies, you could use gnocchi in their place. (No pre-cooking required!) Cooking kimchi at high heat may feel like a surprising move, but it becomes sticky and caramelized, imparting lots of flavor and texture to the final dish. Finally, a dill sour cream adds a fresh richness, but feel free to swap out the sour cream and use a good-quality Greek yogurt, crème fraîche or even buttermilk (it will be runnier, so no need to thin with water).

INGREDIENTS

1 pound brussels sprouts, trimmed and halved
1 ½ cups cabbage kimchi
5 tablespoons extra-virgin olive oil, plus more for drizzling
Kosher salt and black pepper
2 (13-ounce) packages fresh or frozen cheese or potato pierogies
½ small lemon, for serving
Handful of chopped dill, for serving

FOR THE DILL SOUR CREAM:

¾ cup sour cream
¼ cup chopped dill
1 tablespoon extra-virgin olive oil
1 teaspoon lemon juice
½ teaspoon kosher salt

PREPARATION

Step 1

Set a rack in the lower third of the oven and heat oven to 400 degrees. Add the brussels sprouts and kimchi to a rimmed sheet pan. (A small amount of kimchi juice is fine and adds lots of flavor.) Drizzle with 2 tablespoons oil and season with salt and black pepper, and toss to combine.

Step 2

Prepare the dill sour cream: Combine the sour cream, dill, oil, lemon and salt in a small bowl and whisk to combine. If the cream is too thick, add a tablespoon of water. (You are looking for the consistency of heavy cream.)

Step 3

After 15 minutes, remove the pan from the oven and add the pierogies. Drizzle everything with the remaining 3 tablespoons oil, and, using a spatula, toss everything together. Return to the oven, and roast until the brussels sprouts are tender, and the pierogies are puffed and golden, another 20 to 25 minutes. (Don't flip the pierogies.)

Step 4

Drizzle with olive oil, scatter with dill, and serve with dill sour cream and halved lemon.

PRIVATE NOTES

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