

# Pierogy Primavera Brightens Up Meals



(NAPSA)—Pierogy Primavera is an easy-to-make meal that the whole family will enjoy. Pierogies, a delicious pairing of pasta and potatoes, are tossed with fresh asparagus, sliced carrots, crisp green peas and zesty red onion. Combined in one skillet and sautéed with dashes of oil, salt and pepper, this colorful recipe is surprisingly light and bursts with flavor, making it a delicious centerpiece for any meal. A simple vegetarian dish, Pierogy Primavera is ready to serve in less than 15 minutes—perfect for an everyday meal solution.

## Pierogy Primavera

- 1 (16.9-ounce) box Mrs. T's® potato & cheddar pierogies**
- 2 tablespoons vegetable oil**
- 1 bunch asparagus, cut into 2-inch pieces**
- 2 large carrots, peeled and sliced**
- 1 large red onion, cut into 1-inch wedges**
- 1 cup frozen peas, thawed slightly**
- Salt and pepper to taste**

**Sauté pierogies in 12-inch skillet as box directs. Remove from skillet.**

**In same skillet, heat oil over medium heat until hot. Add asparagus, carrots and red onion. Cook about 5 minutes or until vegetables are tender-crisp, stirring occasionally. Stir in peas; cook 2 minutes longer. Stir in pierogies; add salt and pepper to taste.**

**Makes 4 servings.**

**If desired, stir in 1 (16-ounce) package cooked chicken breast strips.**