

Spinach Pesto Pierogies



Potatoes, pasta and pesto combine to create a great meal.

(NAPSA)—Add a fresh twist to a classic Italian favorite with Spinach Pesto Pierogies.

This almost effortless meal is likely to awaken tired taste buds. Pierogies, a delicious pairing of pasta and potatoes, are tossed with an easy-to-make pesto sauce, combining fresh spinach leaves and garlic, crunchy pine nuts, grated Parmesan and sweet basil.

For a time-saving substitute, replace the homemade pesto with store-bought sauce. Before serving, toss in some cherry or grape tomatoes for a splash of color. This vegetarian dish makes a great weeknight meal.

Spinach Pesto Pierogies

- 2 cups baby spinach leaves**
- 2 small cloves garlic**
- 1 cup pine nuts**
- ½ cup grated Parmesan cheese**

- 1 teaspoon dried basil leaves**
- ¼ teaspoon salt**
- ½ teaspoon ground black pepper**
- ½ cup extra virgin olive oil**
- 1 (16-ounce box) Mrs. T's® potato & cheddar pierogies**
- ½ cup cherry or grape tomatoes, each cut in half**

In food processor or blender, combine spinach, garlic, pine nuts, Parmesan, basil, salt and pepper; slowly add olive oil in a steady stream; process or blend until mixture is finely puréed.

Sauté pierogies in 12-inch skillet as box directs. Toss with spinach pesto and cherry tomatoes.

Makes 4 servings.

For more information, recipes and creative ideas, visit www.pierogies.com.