

Description: A hearty and flavorful dinner featuring Kielbasa, corn on the cob, and pierogis, all roasted to perfection on a sheet pan.

Ingredients:

- 1 pound Kielbasa, sliced
- 4 ears of corn on the cob, husked
- 12 pierogis
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon garlic powder

Instructions:

1. Preheat the oven to 425°F (220°C).
2. Line a sheet pan with aluminum foil or parchment paper for easy cleanup.
3. Place the sliced Kielbasa on one side of the sheet pan.
4. Arrange the corn on the cob on the other side of the sheet pan.
5. Place the pierogis in a single layer in the middle of the sheet pan.
6. Drizzle the olive oil over the Kielbasa, corn, and pierogis.
7. Sprinkle the salt, black pepper, and garlic powder over the top.
8. Roast in the preheated oven for 20-25 minutes, or until the Kielbasa is browned and the corn is tender.
9. Serve hot and enjoy!

Tips:

- You can customize the recipe by adding your favorite seasonings or herbs to the Kielbasa and pierogis.
- For an extra crispy crust on the pierogis, broil the sheet pan for an additional 2-3 minutes after roasting.

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Original ingredients requested: Kielbasa, Corn on cob, Pierogis, Sheet pan (Meal type: dinner)