**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.

Generated on: 8/25/2025, 11:02:30 PM

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