

MOUNT LEHMAN FARM
GRASS-FED
BEEF 

FARMER SAUSAGE AND PIEROGI CASSEROLE

If you are looking for some comfort food in a quick way, then look no further! This cheesy, stick to your ribs tasty pan of goodness features easy ingredients and your favorite Grass Fed Beef in the form of the AMAZING Farmer Sausage! Couple minutes to put it together and a few in the oven and it's off to the table for the family! Just like mom used to make...

Ingredients

2- Grass Fed Beef Farmer Sausage Links – Sliced into 1/8" discs
1 pkg Frozen Pierogi
1 cup Shredded Monterey Jack Cheese
1 cup Shredded Cheddar Cheese
1 Jar (410ml) Roasted Garlic Alfredo Sauce
6 Green Onions – Chopped and separated in half
2 tbsp Butter

Let's begin!

1. Start by getting the oven preheated to 350f. While that's Heating, get a pan on the stove and bring it to a medium heat. Slice the Farmer Sausage into the discs and place into the hot pan. Cook the sausage for 3-4 min to get it slightly crispy on the edges and to heat it through. Remove from the heat.
2. Using a Casserole Dish, coat the bottom in Butter to make the clean up easier after dinner. Trust me on this. Then, lay down a layer of the frozen pierogi. Next, spoon half the jar of the Alfredo over the pierogi and cover that with half of each of the cheeses. Next layer on half of the fried Grass Fed Beef Farmer Sausage and half of the Green Onions. Repeat these steps for another whole layer. Save the last of the Green Onion for after the cook.
3. Cover the Casserole with foil and place into the oven for 15 min. Once that time has elapsed, remove the foil and cook for an additional 25 min. Remove from the oven when the cheese and sauce are bubbling around the edge.
4. Spread the last of the green onion over the top and serve hot!

Enjoy!

For an added kick, add chili flakes to the sauce.

You can also make your own sauce if you like, but if you are going for speed, this works well!

Serve with a side salad, or Fried Onions as well!