



## [Cheater Pierogi](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 30 minutes

Cook Time: 3 Minutes

Ingredients:

- 1 cup Dry Cottage Cheese
- ¼ cup Sour Cream (do not use low fat, or light)
- 1 tsp Dill Weed, dried
- 1 tsp Salt
- 5 cups Water, divided
- 16 Won Ton Wrappers (1 package, round or square)

Directions:

- Place dry cottage cheese in a large bowl.
- Add sour cream, salt and dill to cottage cheese. Mix very well.
- Place a cup of water in a small bowl, set aside.
- Lay out individual won ton wrappers, using about 6 at a time.
- Spoon 1 tablespoon of cottage cheese filling mixture into the center of each wrapper.
- Using a small brush or your finger, wet the outer edges of the won tons lightly.
- Take one end and fold over the cheese to form a dumpling. Press well (use fork tines) to stick together.
- Continue this process until all the cheese is used.
- Won tons can be wrapped and frozen for later use.
- To prepare:
  - In a medium pot, heat 4 cups of water.
  - When the water comes to a rolling boil, give the water a stir with a spoon and slowly and gently drop the pierogis into the water, cooking 6 at a time.
  - Let the cheater pierogi cook for 2 – 3 minutes and remove from water with a slotted spoon.

- Serve hot with a dollop of sour cream. You can also garnish with fried onions and bacon bits if desired.

- Makes 8 servings Cheater Pierogi