

Pierogis with Mushrooms

1 pkg (13) Homemade Potato or Potato and Cheese Pierogis from Baker's Dozen Polish Bakery

3 tablespoons Country Crock Margarine

3 trays shiitaki mushrooms or a mix of wild mushrooms, sliced

2 shallots cleaned and sliced

3 Tbsp fresh sage

Saute the mushrooms, shallots, and sage in the margarine until the mushrooms are soft and just starting to carmelize. Remove the mushrooms and add the pierogis to the pan.. Slightly brown pierogis (adding more margarine if necessary)on each side. Return mushrooms to pan and toss with the pierogis. Serve hot.