

Potato Pierogi With Caramelized Onions

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/caramelized-onions-recipe-south-africa>

Ingredients:

- 1/4 cup canola oil
- 2 pounds sweet onions Vidalia or Walla Walla, diced medium
- 3 tablespoons canola oil
- 1 cup warm water
- 3 cups all purpose flour plus a little extra for sprinkling
- 3/4 teaspoon salt
- 1 1/2 pounds yukon gold potatoes peeled and sliced, cut into 3/4 inch chunks
- 1/4 cup canola oil
- 1 onion small, finely chopped
- 1/2 teaspoon pepper
- 1/2 teaspoon salt

Nutrition:

1. Calories: 860 calories
2. Carbohydrate: 112 grams
3. Fat: 38 grams
4. Fiber: 11 grams
5. Protein: 17 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 780 milligrams
8. Sugar: 12 grams

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