**INGREDIENTS**

**Yield:** 24 to 30 Pierogi

**FOR THE DOUGH**

* + 2 cups/255 grams plain flour, plus more as needed
  + 1 teaspoon salt
  + 3 tablespoons unsalted butter
  + 1 large egg, beaten

**FOR THE FILLING**

* + 2 cups greens, chopped
  + Salt and pepper
  + 3 tablespoons unsalted butter
  + 1 brown onion, finely chopped
  + ½ cup feta cheese, cottage cheese or sour cream
  + **FOR SERVING**
  + Butter, for pan-frying (optional)
  + Sour cream, for garnish
  + Chopped fresh parsley or dill, for garnish

**PREPARATION**

**Step 1** Prepare the dough: Add the flour and salt to a large bowl; whisk to combine. In a small saucepan, heat ½ cup water and the butter over medium-high until butter is melted, about 3 minutes. Pour the buttery liquid into the flour gradually, stirring it in as you add it. (The dough will be quite crumbly and flaky at this point, like a biscuit dough.) Stir in the egg until combined then move the dough to a lightly floured surface and knead until smooth, 5 to 7 minutes. Cover the dough with a dampened towel or plastic wrap and let rest at room temperature for 30 minutes.

**Step 2** Prepare the filling: In a large frying pan, melt the butter over medium-high. Add the onions, season generously with salt and pepper, and cook, stirring occasionally, until golden-brown and softened, about 8 minutes. Set aside about 1 cup of onions for garnish and add the rest to a medium bowl. Cook the chopped greens in the same pan until softened and then when cool squeeze out any liquid.

**Step 3** Transfer the cooked greens to a colander to drain, then transfer to the medium bowl with the onions. Add the cheese, stir to combine, season generously with salt and pepper, then let cool.

**Step 4** Bring a large pot of heavily salted water to a boil over high.

**Step 5** Prepare the wrappers: Cut the dough into two even pieces. (You’ll want to leave one piece under the towel to stay moist while you work with the other piece*.) You’ll also want a small bowl of flour, a small bowl of water and a towel handy for keeping your hands clean.* Dust some flour onto a baking sheet (for holding the pierogi) and your work surface, then roll out one portion of dough until ⅛-inch thick. Using a 3-inch cookie cutter or inverted glass, punch 12 to 15 disks of dough. An adult may need to help with the rolling.

**Step 6** Assemble the pierogi: Working with one disk at time, spoon a scant tablespoon of filling onto the middle of it. Fold the dough in half to enclose the filling, bringing the edges together to form a crescent shape. Pinch the two sides together at the top, then work your way down on both sides, pinching the dough over the filling and pushing in the filling as needed, making sure the spinach mixture does not break the seal.

**Step 7** Repeat with remaining disks, then repeat the entire process with the remaining portion of dough. You’ll want to work fairly quickly, as the pierogi can be harder to seal if they start to dry out.

**Step 8** To cook the pierogi, add a single layer of pierogi to the pot of boiling water. Let them cook until they rise to the surface, about 2 minutes, then cook another 2 to 3 minutes until puffy. Use a slotted spoon to transfer cooked dumplings to a colander to drain, then boil remaining dumplings.

**Step 9** If you want to pan-fry your pierogi, working in batches, melt 1 to 2 tablespoons of butter in a large skillet over medium-high until crackling. Add a few boiled pierogi in a single layer to avoid overcrowding, and cook until crisp and golden, 1 to 2 minutes per side. Repeat with remaining pierogi, adding butter as needed.

**Step 10** Serve hot. Top with any browned butter from the pan, warmed reserved onions, sour cream and herbs.

https://cooking.nytimes.com/recipes/1020983-pierogi-ruskie-potato-and-cheese-pierogi