

Low-Point Bacon Pierogie Bake

Ingredients:

- 1, 16 oz. package frozen potato and onion pierogies
- 4 slices of bacon (I used Oscar Mayer Center Cut)
- 2 cloves of garlic, minced
- 1, 8 oz. package 1/3-less fat Philadelphia Cream Cheese
- 1/2 cup chicken broth
- 1/4 tsp. kosher salt
- 1/2 tsp. pepper
- 1 cup reduced-fat shredded cheddar cheese
- 3 Tbs. green onions, chopped
- 1 plum (Roma) tomato, seeded and chopped

Preheat oven to 400 degrees. Arrange the frozen pierogies in a baking dish sprayed with Pam cooking spray. Set aside. Cook bacon in a skillet over medium-high heat until crisp. Remove to a plate and let cool. Once cooled, crumble into pieces and set aside. Using the same skillet, add garlic and cook for one minute. Add cream cheese, chicken broth, salt, and pepper and stir/whisk until all the cream cheese has melted and you have produced a creamy sauce. Pour the cream cheese mixture over the pierogies and place pierogies in the oven. Bake for 15 minutes. Remove and sprinkle on the cheddar cheese. Return to oven for another 5 minutes. Remove and top with bacon, tomatoes, and green onions. Enjoy!

Total servings - 6

Serving size - 1 (2 pierogies)

Points per serving - 6.5

Points plus per serving - 7

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"I am not a glutton. I am an explorer of food." - Erma Bombeck