

SIDE DISH

Faux Pierogi over Cabbage and Potatoes O'Brien

24 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
100 min	30 min	70 min	6	\$2.04	754 kcal



Faux Pierogi over Cabbage and Potatoes O'Brien is an Eastern European recipe that serves 6. For \$2.04 per serving, this recipe covers 25% of your daily requirements of vitamins and minerals. This side dish has 754 calories, 27g of protein, and 32g of fat per serving.

Ingredients

- ☐ 1 pound mini-cheese ravioli
- ☐ 2 tablespoons grapeseed oil
- ☐ ½ head green cabbage, chopped in a food processor
- ☐ 1 red bell pepper, stem and seeds removed and diced
- ☐ ¼ cup grapeseed oil
- ☐ 1 green bell pepper, stem and seeds removed and diced
- ☐ 1 pound round spinach ravioli
- ☐ ½ head red cabbage, chopped in a food processor

☐ 12 large round ricotta stuffed ravioli

☐ 6 servings Salt and freshly ground black pepper

☐ 1 large white onion, diced

☐ 3 large white potatoes, diced into 1-inch cubes

EQUIPMENT Bowl, Frying pan, Pot, Slotted spoon

Method

- 1 Bring a pot of water to boil for the potatoes and boil until tender.
- 2 Drain well, cover and set aside.
- 3 Bring a separate pot of water to boil for each of the types of ravioli since their cooking times will vary. Boil the ravioli until they rise to the top and using a slotted spoon remove to drain. Toss with 1 to 3 tablespoons of the grapeseed oil as needed, to keep them from sticking, (reserving the other tablespoon). Cover and set aside.
- 4 To saute the cabbage and pierogi, heat 1 of the remaining tablespoons of grapeseed oil in a large saute pan over medium heat.
- 5 Add the white cabbage and season with salt and pepper. If using red cabbage also, heat another of the remaining tablespoons of grapeseed oil in a separate large saute pan over medium heat, add the red cabbage, season with salt and pepper.
- 6 Let the cabbage cook until very tender and until it begins to "sweeten." When the cabbage is tender, remove the cabbage to a bowl, add the ravioli to the same pan and saute very briefly.
- 7 To finish the Potatoes O'Brien, while the cabbage is sauteing, heat the oil in a large saute pan and saute the bell peppers and onion until the onion turns translucent. Stir in the par-boiled drained potatoes and season with salt and pepper.
- 8 Place some Potatoes O'Brien in the middle of a serving plate and spoon alternate portions of green cabbage and red cabbage around the potatoes. Top with pierogi.

Nutrition per serving

754

KCAL

27 g

PROTEIN

32 g

FAT

91 g

CARBS

Saturated Fat	7.5 g · 47% of daily needs
Fibre	10.8 g · 43% of daily needs
Sugar	11.2 g · 12% of daily needs
Sodium	975 mg · 42% of daily needs
Cholesterol	82.7 mg · 28% of daily needs
Vitamin C	127 mg · 155% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/faux-pierogi-over-cabbage-and-potatoes-obrien-145047