

STUFFED
with

THE STUFF YOU LOVE



MOVE OVER MEAT, IT'S PIEROGY SEASON!

Offer customers the menu variety they're looking for with Mrs. T's Pierogies! Not only are Mrs. T's an easy-prep meatless menu option, they're highly profitable and perfect for every part of your menu.

HEARTY & DELICIOUS • HIGH PROFITABILITY

IDEAL FOR:

- Appetizers
- Entrees
- Soups
- Salads & Sides

Stock Up Now for
HEARTY SALES & PROFITS
All Spring Long!



Baby Spinach & Mushroom Pierogies

BRING IN MORE CUSTOMERS DURING LENT.

Tuscan Garden Pierogy Soup

INGREDIENTS

1 bag Mini Classic Cheddar or your favorite variety of Mrs. T's® Mini Pierogies
6 pounds vegetable broth
1 (28 ounce) can diced tomatoes
1 large chopped onion (about 1½ cups)
1 pound sliced mushrooms (about 2½ cups)
2 sliced carrots (about 1 cup)
1 minced garlic clove
1 teaspoon dried basil
½ teaspoon dried thyme
¼ teaspoon black pepper
5 ounces pinched baby spinach leaves (about 2 cups)
Parmesan cheese, optional

DIRECTIONS

1. Combine vegetable broth, diced tomatoes, onion, mushrooms, carrots, garlic and seasonings in a large stockpot; bring to a boil.
2. Cover and simmer for 15 minutes.
3. Re-boil; add pierogies and baby spinach.
4. Cook for 3 to 5 minutes or until pierogies are heated through and spinach is wilted and vegetables are tender. Sprinkle with Parmesan cheese before serving.

Asian Pierogy Stir Fry

INGREDIENTS

1 bag Classic Onion (Vegan) or your favorite variety of Mrs. T's® Pierogies
1 tablespoon oil
12 ounces Asian blend vegetables
1 package carrot noodles
1 ¼ cups your favorite Asian sauce (teriyaki, sesame, sweet chili)
¼ cup of water, if needed

DIRECTIONS

1. Place pierogies in boiling water for 3 to 5 minutes; drain. Set aside.
2. Heat oil in a large skillet on medium-high heat; sauté vegetables until heated through.
3. Add carrot noodles and pierogies to skillet.
4. Toss stir fry mix with the sauce of your choosing. If it looks a little thick, add ¼ cup water to thin the sauce.



Balsamic Farmers' Market Pierogy Potato Salad

INGREDIENTS

1 bag Mini Classic Cheddar or your favorite variety of Mrs. T's® Mini Pierogies
8 ounces white balsamic vinegar
2 small crushed garlic cloves
½ teaspoon salt
½ teaspoon dried oregano
6 ounces extra virgin olive oil, divided
1 pound fresh vine-ripened tomatoes, coarsely chopped
1 pound coarsely chopped English cucumber
½ thinly sliced red onion
8 ounces crumbled feta cheese
Green leaf lettuce, for garnish

DIRECTIONS

1. Heat one ounce of olive oil in skillet over medium heat. Add pierogies and sauté for 4 to 6 minutes or until golden brown, turning occasionally. Remove from pan; set aside.
2. Combine vinegar, garlic, salt and oregano in a small bowl; whisk in remaining olive oil until well-blended.
3. Add the tomato, cucumber, red onion, feta and vinaigrette to a bowl with the pierogies; toss gently to mix well.
4. Spoon salad onto a lettuce-lined platter to serve.

For More Recipe Ideas, visit mrstservice.com



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