

Make salads the star of your menu with bold, flavorful Mrs. T's' Pierogies



Diners are seeking out salads with robust, creative combinations, and adding pierogies into the mix is a great way to boost your menu with that burst of flavor consumers crave. For each recipe below, start by boiling Mini Classic Cheddar pierogies for 3-5 mins; then drain, chill them in cold water, and toss them in!

SALAD STYLE	BASE	TOPPINGS	DRESSING
Tescon	Baby spinach & arugula mix	Halved Kalamata olives, chopped artichoke hearts, chopped roasted red peppers, chopped sun-dried tomatoes, fresh mozzarella balls	Italian, salt & pepper
Strawberry Bacon	Salad greens	Sliced strawberries, crumbled bacon, crumbled goat cheese	Strawberry vinaigrette, salt & pepper
lfellen Sommer	Salad greens	Sliced cucumbers, sliced tomatoes, diced avocados tossed in lemon juice, fresh mozzarella balls, dried basil	Balsamic vinaigrette, salt & pepper
Spinach Feta	Torn fresh spinach	Crumbled feta, sliced cucumber, sliced red onion, sliced Kalamata olives, diced tomatoes	Italian whisked with garlic and lemon juice
Waldorf	Coleslaw mix	Halved red grapes, chopped walnuts, diced green & red apple, celery seed, salt	Coleslaw dressing
BLT	Lettuce	Crumbled bacon, tomato, scallions	Mayonnaise, chili sauce, lemon juice, bouillon & sugar or Thousand Island
Spicy Buffalo Chicken	Fresh salad greens	Red onion, tomato, blue cheese crumbles, precooked boneless chicken strips (note: pierogies can be served baked & hot instead of boiled)	Blue cheese dressing and hot sauce

= For Full Recipe Defails <

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