

Mrs. T's appetizers and small plates deliver the perfect way to expand your favorite savory starters with a mouthwatering Mrs. T's twist!



## ULTIMATE PIEROGY Nachos

Mrs. T's Classic Cheddar Pierogies deep-fried in butter, sprinkled with black beans and melted Monterey Jack cheese. Top with Pico de Gallo, guacamole, sour cream, and jalapeños.



## BACON WRAPPED MINI PIEROGIES

Mrs. T's Classic Cheddar Minis wrapped in wood-smoked bacon, sprinkled with brown sugar, and baked until golden brown.



## GRILLED VEGGIE PIEROGY KABOBS

Your favorite variety of Mrs. T's Mini Pierogies paired with beef, chicken, or a crisp veggie medley. Brushed with your specialty seasoning and grilled to perfection.

SKU	ITEM CASE PACK	ITEM	PIECES/CASE	PIECE/SIZE	GROSS WT/(LBS)
370	4/6 lb. bag	Classic Cheddar Pierogies	288	1.34 oz.	25.75
834	4/2.86 lb. bag	Mini Classic Cheddar Pierogies	400	.46 oz.	12.1
865	6/4 lb. bag	Vegan - Classic Onion Pierogies	288	1.34 oz.	26.05
348	4/6 lb. bag	Loaded Baked Potato Pierogies	288	1.34 oz.	25.75



COOKING INSTRUCTIONS*	FULL-SIZE	MINI-SIZE
Sauté	8 min on each side, turning occasionally	6 min on each side, turning occasionally
Bake	400°F, 18-20 min, shake halfway	400°F, 16-18 min, shake halfway
Boil	4 qts. boiling water, add pierogies, bring back to boil 3 min	4 qts. boiling water, add pierogies, bring back to boil 3 min
Deep-Fry	350°F oil, 4 min	350°F oil, 3 min
Grill	Spray with cooking spray, 7 min	N/A
Impinger Oven	Spray with cooking spray, 475°F, 6½ min	Spray with cooking spray, 475°F, 6½ min

\*Cook to an internal temperature of 160°F for all cooking methods listed



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