

# Vegan & Vegetarian Favorites

BOOST PROFITS WITH VEGGIE POWERED PLATES



Buffalo Minis



Parmesan Mini Pierogy Fries



Lemon Broccoli Pierogy Skillet

Uniquely satisfying meatless recipes that your margins will love and customers will crave!







Mouthwatering  
Meatless Options



Add Satisfying  
Substance & Flavor  
to a Variety of  
Recipes



Quick to Prep, Easy  
to Serve, Fun to Eat!



vegan option



Asian Pierogy Stir-Fry



Garlic and Honey  
Glazed Pierogies



Baby Spinach and  
Mushroom Pierogies

Balsamic Farmers' Market  
Pierogy Potato Salad



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

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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