

# RAISE THE BAR

on college dining.

Watch how much action your pierogy station gets!



## Get ready for a PIEROGY TAKEOVER.



PRIZE PACK

With Mrs. T's Pierogies, it's always a celebration of flavor and fun. Watch students line up and their eyes light up when Mrs. T's is on the menu. Want to add some swag? Contact your Mrs. T's Foodservice sales rep to set up a Pierogy Takeover event.

### GET YOUR PREP KIT, INCLUDING:

- A prize pack of cool swag
- Sneeze guard cling
- Floor graphics
- 8.5 x 11 PDF download you can print and share
- Recipe inspiration



CLING

FLOOR GRAPHICS

### Want to know more? Contact us!

Email [foodservice@pierogies.com](mailto:foodservice@pierogies.com) or give us a call Monday-Friday, 8 AM - 4:30 PM EST

1-800-PIEROGY | 1-570-462-2745 | [MrsTsFoodservice.com](http://MrsTsFoodservice.com)

Pockets of Happiness.®



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# BIG FLAVOR on campus.



PHILLY-STYLE PIEROGY CHEESESTEAK

PIEROGY FRIES

So simple.  
So satisfying.  
**SOOOO GOOD.**

**Eating on campus is an essential part of college life.** You're tasked with

providing students a wide variety of meals that offer a taste of home—and some unexpected twists on the classics. That's where Mrs. T's® Pierogies come in. **Students will love them as a main dish, a side dish, in soups, salads and more.**

Pierogies are a cost-effective way to round out your menu so you can serve up food they love and stay on budget. Doesn't success taste soooo good?



*Say goodbye to your basic salad bar.*  
BLT PIEROGY SALAD



*International flavor meets everyday favorites.*

## Cheddar Pierogy & Kielbasa Skillet

### INGREDIENTS

- 1 (6 lb.) bag Classic Cheddar or your favorite variety of Mrs. T's® Pierogies
- 1½ large onions, sliced (about 2 cups)
- 4 oz. butter
- 2 to 3 lbs. smoked kielbasa, sliced

### DIRECTIONS

1. Boil pierogies for 5 to 7 minutes, as directed on package; drain and place pierogies in a large bowl.
2. Sauté onions in butter until tender. Add kielbasa and sauté for 6 to 8 minutes.
3. Place all ingredients into a large container; mix gently to combine before serving.



*A vegan solution for any station.*  
VEGAN PIEROGY PRIMAVERA



*A taco station like they've never seen!*  
STUFFED PIEROGY STREET TACOS



*Serve 'em up late night.*  
PIZZA CRUNCHER PIEROGIES



*Today's hot topping!*

## Buffalo Pierogy Pizza

### INGREDIENTS

- 1 (2.86 lb.) bag Mini Classic Cheddar Pierogies
- 1 large prepackaged pizza crust
- 1½ lb. shredded chicken
- 1½ cup Buffalo sauce
- 1 Tbsp. garlic powder
- 6 oz. mozzarella cheese, shredded
- Ranch dressing

### DIRECTIONS

1. Preheat oven to 400°F.
2. Mix together the shredded chicken, Buffalo sauce and garlic powder.
3. Put chicken mixture on pizza crust with frozen mini pierogies, drizzle with ranch dressing, add shredded cheese.
4. Bake for 10 to 15 minutes.



*Turn up the flavor at your soup station!*

## Tuscan Garden Pierogy Soup

Making a soup that reminds them of the comforts of home is as easy as chopping up some veggies, adding some broth and bringing it all to a boil. Allow to simmer for about 15 minutes, and add your pierogies and a few handfuls of baby spinach. Boil for 5 minutes, until the spinach is wilted and the pierogies are cooked through. Sprinkle with Parmesan cheese and serve.

Check out full recipes and more mouthwatering ways to make 'em at [MrsTsFoodservice.com/recipes](https://MrsTsFoodservice.com/recipes)