



— FOODSERVICE —



PIEROGY BRUSCHETTA

GTIN Code Case Level	SKU	ITEM CASE PACK	ITEM	Pieces/Case	Piece Size	Gross Wt. (Lbs.)	Case Cube (Cu. Ft.)	CASE DIMENSION L-W-H Inches	Pallet Cases x Rows
10041164003701	370	4/6 lb. bag	Classic Cheddar Pierogies	288	1.34 oz.	27.66	1.29	14.32 x 12.82 x 12.14	9 x 5 = 45
10041164008348	834	4/2.86 lb. bag	Mini Classic Cheddar Pierogies	400	.04 oz.	12.1	0.49	12.57 x 9.508 x 7.14	15 x 9 = 135
10041164008652	865	6/4 lb. bag	Classic Onion Pierogies	288	1.34 oz.	27.66	1.4	14.32 x 13.07 x 12.89	9 x 5 = 45
100411640082118	821	6/4 lb. bag	Classic Cheddar Pierogies	288	1.34 oz.	27.66	1.4	14.32 x 13.07 x 12.89	9 x 5 = 45
10041164002216	221	12/32 lb. bag	Classic Cheddar Pierogies	288	1.34 oz.	28	1.48	23.195 x 12.945 x 8.515	6 x 8 = 48
10041164008331	833	4/3.43 lb. bag	HP "CN" Mini American Cheese Pierogies with Whole Grain	400	0.55 oz.	14.9	0.54	12.564 x 9.502 x 7.503	15 x 8 = 120
10041164003756	375	4/6.57 lb. bag	"CN" American Cheese Pierogies	288	1.46 oz.	28.35	1.29	14.32 x 12.82 x 12.14	9 x 5 = 45
10041164003763	376	4/7.06 lb. bag	HP "CN" American Cheese Pierogies	288	1.57 oz.	30.4	1.29	14.32 x 12.82 x 12.14	9 x 5 = 45
10041164003480	348	4/6 lb. bag	Loaded Baked Potato Pierogies	288	1.34 oz.	27.66	1.29	14.32 x 12.82 x 12.14	9 x 5 = 45
10041164003374	337	4/6 lb. bag	Five Cheese Pizza Pierogies	288	1.34 oz.	27.66	1.29	14.32 x 12.82 x 12.14	9 x 5 = 45

Super Simple
PREP

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, flip halfway	400°F, 16-18 min, flip 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

FOR MORE INFORMATION

call 1-800-233-3170 Ext. 3527 or visit www.MrsTsFoodservice.com

Pockets of Happiness.®



© 2017 ATEECO, INC.



Filled with
FLAVOR.
PACKED
with
POSSIBILITY.



— FOODSERVICE —



HONEY SRIRACHA T'SERS®

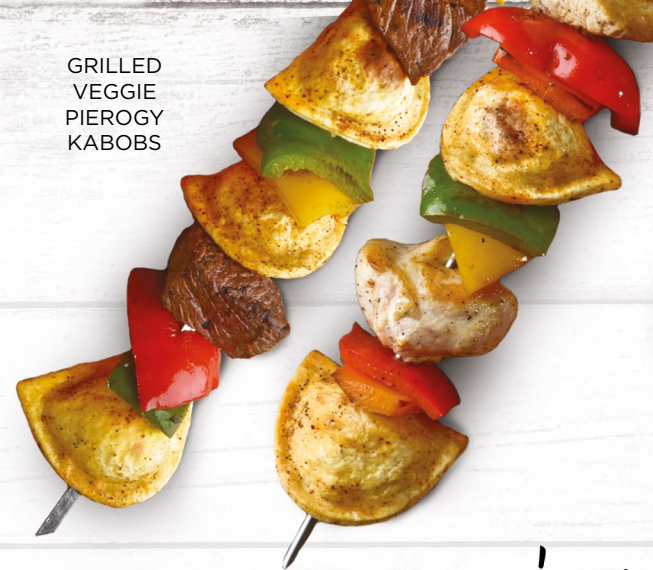
Soooo good. SO MANY WAYS.

Whether you're giving **C&U** students a taste of home away from home, serving up a quick, nutritious and delicious **Health Care** meal, or rounding out a vegetarian menu for **B&I**, Mrs. T's® Pierogies are a flavorful option that will have your guests coming back for more. Best of all, they're versatile—they're dippable and kid-friendly for **K-12**, they can be served as a main meal, side dish, salad, or even an appetizer in the **Entertainment** and **Restaurant** segments, and they provide higher profits no matter which way you serve 'em.



Pigskin T'sers®

These shareable, dippable, irresistible T'sers® make the perfect app or snack. Just wrap these bite-size pierogies in bacon, sprinkle 'em with brown sugar, and bake at 400°F for 20-30 minutes for crave-worthy bites that everyone will love.



GRILLED
VEGGIE
PIEROGY
KABOBS

Throw 'em
ON THE GRILL!



Golden Brown Butter & Onion Pierogies

- INGREDIENTS**
- 1 (6 lb.) bag Classic Cheddar or your favorite variety of Mrs. T's® Pierogies
 - 4 large sliced onions (about 1¼ pounds)
 - 9 oz. butter, melted

- DIRECTIONS**
1. Place pierogies in boiling water for 5 to 7 minutes.
 2. Sauté onions in butter over medium heat for 7 to 10 minutes until tender and beginning to caramelize.
 3. Place sautéed onions in a large container; add cooked pierogies and gently fold together to combine before serving.



BALSAMIC FARMERS MARKET
PIEROGY POTATO SALAD



PHILLY-STYLE
PIEROGY CHEESESTEAK



Pierogy Fries

- INGREDIENTS**
- 1 (2.86 lb.) bag Mini Classic Cheddar or your favorite variety of Mrs. T's® Pierogies
 - Nonstick pan spray

- DIRECTIONS**
1. Preheat convection oven to 375°F. Spray sheet pans with pan spray.
 2. Place frozen pierogies on the sheet pans, spraying the tops of the pierogies with nonstick pan spray.
 3. Bake for 15 to 17 minutes or until golden brown, turning over halfway through cook time.
 4. After baking, sprinkle with sea salt, parsley, Parmesan cheese or your favorite topping.



VEGAN
PIEROGY PRIMAVERA

GREAT
as a main plate!

Check out full recipes and more mouthwatering ways to make 'em at www.MrsTsFoodservice.com/recipes