

## Mexicali Taco Lasagna Pierogy Bake



### INGREDIENTS

- 1 (7.06 lb.) bag (CN) High Protein American Cheese Pierogies or your favorite (CN) variety of Mrs. T's Pierogies
- 17 ¾ oz. beef crumbles
- ½ oz. taco seasoning mix
- 6¾ lbs. mild salsa
- 8 oz. water
- 12½ oz. shredded cheddar cheese
- 12½ oz. shredded mozzarella cheese
- 18 oz. crushed white corn tortilla chips
- Non-stick pan spray

### DIRECTIONS

Spray pans with non-stick pan spray. Combine crumbles, taco seasoning, water and salsa in a bowl. Spoon half of the crumble mixture into prepared pans and spread on the bottom of pans. Place pierogies in rows in pans, shingling lightly to fit. Top with the remaining crumble mixture and shredded cheese. **Steamer:** Cover the pans tightly. Place pans of pierogies in a preheated steamer for 40 to 45 minutes. Top with crushed tortilla chips before serving. **Convection Oven:** Cover the pans tightly. Preheat convection oven to 350°F. Bake for 30 minutes. Top with crushed tortilla chips before serving.



### FOR MORE INFORMATION

Call 1-800-233-3170 Ext. 3527 or visit [www.MrsTsFoodservice.com](http://www.MrsTsFoodservice.com)



@MrsTsPierogies

## Cinnamon Sugar Pierogy Crunchers

### INGREDIENTS

- 1 (3.43 lb.) bag Mini American Cheese (CN) or your favorite (CN) variety of Mrs. T's Pierogies
- 2¼ oz. cinnamon sugar blend
- Butter flavored spray

### DIRECTIONS

Preheat convection oven to 325°F. Line sheet pans with parchment paper. Place frozen pierogies on the sheet pans, spraying both sides of the pierogies with butter flavored spray. Coat pierogies with half of the cinnamon and sugar mixture. Bake for 10 to 12 minutes, or until golden brown. Remove from oven and toss with the remaining cinnamon and sugar mixture. **Optional:** Serve with side of yogurt for dipping and apple slices (snack, breakfast, à la carte).



Simple Recipes,  
**BIG**  
FLAVOR.  
More  
KID APPEAL.







It's Pierogy Day!  
Say it with Pierogy Emojis!

## PUT SOME FUN ON THE MENU

Mrs. T's® Pierogies are so versatile and easy to prep, the only limit to putting them on your menu is your imagination. They're dippable, flavorful, and always kid-friendly. With so many delicious recipe options, we've made Mrs. T's Pierogies more appealing than ever to students.



### Cheesy Parmesan-Crusted Pierogies



#### INGREDIENTS

- 1 (3.43 lb.) bag Mini American Cheese (CN) or your favorite (CN) variety of Mrs. T's Pierogies
- 4 oz. vegetable oil
- 1 ¾ oz. Italian seasoning blend
- 1 ¾ oz. Parmesan cheese
- Non-stick pan spray
- Marinara or ranch dressing (optional)

#### DIRECTIONS

Preheat convection oven to 375°F. Line a 10x10 sheet pan with parchment paper and spray the pan with non-stick pan spray. Put pierogies into a large mixing bowl; temper for 15 minutes. Mix cheese and Italian seasoning together. Toss pierogies with oil, making sure pierogies are evenly coated. Sprinkle the cheese mixture into the bowl with the pierogies, making sure each pierogy is covered. Lay pierogies on the sheet pan; do not crowd or the pierogies will steam instead of becoming crispy. Bake for 12 to 15 minutes, until crispy and lightly browned. Serve with warmed marinara or ranch dressing for dipping.

### Blazing Breaded Buffalo Pierogies



#### INGREDIENTS

- 1 (3.43 lb.) bag Mini American Cheese (CN) or your favorite (CN) variety of Mrs. T's Pierogies
- 2 ½ oz. vegetable oil
- 2 ½ oz. hot sauce
- ¼ oz. chili powder
- 2 ¼ oz. panko seasoned bread crumbs
- Non-stick pan spray

#### DIRECTIONS

Preheat convection oven to 375°F. Line a 10x10 sheet pan with parchment paper and spray the pan with non-stick pan spray. Put pierogies into a large mixing bowl; set aside. Whisk together vegetable oil and hot sauce in a mixing bowl. Mix chili powder and panko seasoned bread crumbs together. Toss pierogies with the hot sauce mixture to coat evenly. Sprinkle the bread crumbs into the bowl with the pierogies, making sure each pierogy is covered in bread crumbs. Lay pierogies on the sheet pan; do not crowd or pierogies will steam instead of becoming crispy. Bake for 12 to 15 minutes, until crispy and lightly browned.

### Honey Sriracha Glazed Pierogies



#### INGREDIENTS

- 1 (3.43 lb.) bag Mini American Cheese (CN) or your favorite (CN) variety of Mrs. T's Pierogies
- ½ cup honey
- ⅛ to ¼ cup sriracha sauce
- Butter flavored spray

#### DIRECTIONS

Preheat convection oven to 325°F. Line a sheet pan with parchment paper and spray with butter flavored spray. Put pierogies into a large bowl and run under warm water to thaw slightly. Whisk together honey and sriracha sauce and put into a squeeze bottle. Lay pierogies on the sheet pan, spray tops with butter flavored spray. Bake for 10 to 12 minutes, until crispy and lightly browned. Transfer pierogies to a serving platter and drizzle with honey sriracha sauce before serving. **For a sweeter sauce:** Whisk together ½ cup honey and 1-2 tablespoons of sriracha.

### Cheesy Broccoli Pierogy Bites



#### INGREDIENTS

- 1 (3.43 lb.) bag Mini American Cheese (CN) or your favorite (CN) variety of Mrs. T's Pierogies
- 1 ½ lbs. cheddar cheese sauce (CN)
- 1 ½ lbs. frozen broccoli florets
- Non-stick pan spray

#### DIRECTIONS

Spray a pan with non-stick pan spray. Lay the pierogies in the pan, shingling lightly to fit. Top with the broccoli florets. Pour the cheddar cheese into the pan. Fold all ingredients together, making sure that the cheddar cheese sauce is evenly distributed. **Steamer:** Cover the pan tightly. Place pan in a preheated steamer for 20 to 22 minutes. **Convection Oven:** Cover the pan tightly. Preheat convection oven to 350°F. Bake for 35 to 37 minutes.

### Rich American Cheese Minis in Tasty Marinara



#### INGREDIENTS

- 1 (3.43 lb.) bag Mini American Cheese (CN) or your favorite (CN) variety of Mrs. T's Pierogies
- 4 lbs. nutritionally enhanced marinara sauce
- 8 ½ oz. shredded mozzarella cheese
- Non-stick pan spray

#### DIRECTIONS

Spray pans with non-stick pan spray. Lay the pierogies in the pans, shingling lightly to fit. Pour the marinara sauce into the pans. Fold the pierogies and marinara sauce together, making sure that the marinara sauce is evenly distributed. Sprinkle the mozzarella cheese over each of the pans. **Steamer:** Cover the pans tightly. Place pans in a preheated steamer for 20 minutes. **Convection Oven:** Cover the pans tightly. Preheat convection oven to 350°F. Bake for 30 minutes.

### Tender Turkey & Pierogy Dumplings



#### INGREDIENTS

- 1 (3.43 lb.) bag Mini American Cheese (CN) or your favorite (CN) variety of Mrs. T's Pierogies
- 4 lbs. boiling water
- 1 ½ lbs. powdered poultry gravy
- 1 ½ lbs. chunked turkey
- 3 lbs. frozen pea & carrot vegetable blend
- Non-stick pan spray

#### DIRECTIONS

Whisk together the boiling water and powdered poultry gravy until smooth; cover and set aside to thicken. Spray pans with non-stick pan spray. Lay the pierogies in the pans, shingling lightly to fit. Cover each pan with the vegetable mix. Add turkey chunks to each pan. Whisk gravy and cover each pan with gravy. **Convection Oven:** Cover the pans tightly. Preheat convection oven to 350°F. Bake for 30 to 35 minutes. **Alternate Preparation:** All ingredients may be heated separately and then mixed together.