



Looking for a quick & nutritious meal that is sure to please everyone's palate?

Try

Mrs. T's® Mini Pierogies
in one of our appetizing salad recipes.
With our wide range of recipes you're
guaranteed a meal everyone will love.

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Chinese Chicken Pierogy Salad

- 1 bag (100 ct.)Mrs. T's Mini Pierogies
- 16 oz. snow peas (trimmed and cut diagonally)
- 16 oz. sliced water chestnuts
- 1 to 2 Tablespoons vegetable or olive oil
- 1 to 2 lbs. chicken breast (cut into 1 inch pieces)
- 1 to 2 teaspoons crushed garlic
- 1/2 cup Duck or Sweet and Sour Sauce
- 1/4 cup rice or cider vinegar
- 1/4 cup soy sauce
- 1 to 2 Tablespoons grated fresh ginger or 1 to 2 teaspoon ground ginger
- 2 to 3 cups torn lettuce
- 1 cup Chow Mien Noodles

Place Mini Pierogies in boiling water for 3 to 4 minutes, adding snow peas half way through, chill with cold water. Sauté chicken in oil until cooked through, about 8 minutes, add garlic and sauté about 1 minute. Combine duck or sweet and sour sauce, vinegar, soy sauce, and ginger, add to chicken. Place Mini Pierogies, snow peas, water chestnuts, and chicken mixture into a large container and mix gently to combine. Arrange on top of lettuce and top with chow mien noodles.

Creamy Pierogy Potato Salad

- 1 bag (100 ct.)Mrs. T's Mini Pierogies
- 1 Tablespoon chopped fresh parsley
- 1/3 cup sliced scallions
- 1 teaspoon dried fine herbs
- 1/3 cup chopped dill pickle
- 2 cups plain yogurt
- 1 cup mayonnaise
- 2 Tablespoons lemon juice

Place Mini Pierogies in boiling water for 3 to 4 minutes, chill with cold water. Place all ingredients into a large container and mix gently to combine.

3P Salad

- 1 bag (100 ct.)Mrs. T's Mini Pierogies
- 1/2 cup Pepperoni slices (halved)
- 8 oz. Provolone cheese (diced small)
- 1 cup Cherry tomatoes (halved)
- 1 bag mixed salad greens
- 2 to 3 cups Balsamic Vinaigrette

Place Mini Pierogies in boiling water for 3 to 4 minutes, chill with cold water. Place all ingredients into a large bowl and mix gently.

American Pierogy Salad

- 1 bag (100 ct.)Mrs. T's Mini Pierogies
- 1 (1 lb.) bag mixed salad greens
- 1 cup cherry tomatoes (cut in half)
- 1/2 lb. diced American cheese
- 1/2 lb. diced ham
- 2 to 4 cups Honey Dijon dressing

Place Mini Pierogies in boiling water for 3 to 4 minutes, chill with cold water. Place all ingredients into a large container; add enough dressing to coat.

BLT Pierogy Salad

- 1 bag (100 ct.)Mrs. T's Mini Pierogies
- 1 lb. bacon (cooked and crumbled)
- 1 1/2 cups mayonnaise
- 1/2 cup chili sauce
- 1/3 cup lemon juice
- 1 Tablespoon instant bouillon
- 1 Tablespoon sugar
- 1 cup tomatoes (diced)
- 1/2 cup scallions (sliced)
- 4 cups lettuce (torn)

Place Mini Pierogies in boiling water for 3 to 4 minutes, chill with cold water. Dressing: Combine mayonnaise, chili sauce, lemon juice, bouillon, and sugar. Place all ingredients into a large container and mix gently to combine. Option: 2 to 4 cups of Thousand Island dressing may be substituted for homemade dressing.

Pierogy Taco Salad

- 1 bag (100 ct.)Mrs. T's Mini Pierogies
- 2 lbs. ground beef
- 1/4 cup taco seasoning
- 2 cups salsa
- 1 cup shredded cheese
- 2 cups shredded lettuce
- 1 cup diced fresh tomatoes
- 1 cup sour cream
- diced onions, black olives, scallions, jalapeno peppers, avocado, etc. (optional)

Place Mini Pierogies in boiling water for 3 to 4 minutes, chill with cold water. Brown beef with taco seasoning until thoroughly cooked, drain, add Mini Pierogies. Layer all ingredients.

Pierogy Slaw

- 1 bag (100 ct.)Mrs. T's Mini Pierogies
- 1 lb. Cole slaw mix
- 1 green apple (diced)
- 1 red apple (diced)
- 2 to 3 cups Cole slaw dressing
- 1 teaspoon each celery seed and salt

Place Mini Pierogies in boiling water for 3 to 4 minutes, chill with cold water. Combine all ingredients and mix gently to combine.

Spinach Feta Pierogy Salad

- 1 bag (100 ct.)Mrs. T's Mini Pierogies
- 1 lb. fresh spinach (torn)
- 8 oz. Feta cheese (crumble or diced)
- 1 small red onion (diced)
- 6 oz. black olives (sliced)
- 1 cup tomatoes (diced)
- 2 to 3 cups Italian dressing
- 4 cloves garlic (minced)
- 2 Tablespoons lemon juice

Place Mini Pierogies in boiling water for 3 to 4 minutes, chill with cold water. Whisk together dressing, garlic, and lemon juice. Place all ingredients into a large bowl and mix gently to combine.

Southwestern Pierogy Salad

- 1 bag (100 ct.)Mrs. T's Mini Pierogies
- 2 to 3 lbs. ground beef or turkey
- 1/4 Cup taco seasoning
- 2 to 4 cups salsa
- 2 cups shredded lettuce
- 1 cup diced fresh avocado
- 1 cup shredded cheese

Place mini pierogies in boiling water for 3 to 4 minutes; until heated through. Brown meat until thoroughly cooked, drain, add taco seasoning, salsa, & pierogies. Place on a bed of lettuce, top with avocado & cheese.

Honey Dijon Pierogy Salad

- 1 bag (100 ct.)Mrs. T's Mini Pierogies
- 1/2 cup cubed hard salami or pepperoni
- 2 cups cherry tomatoes (halved)
- 1 cup sliced scallions
- 3/4 cup sliced black olives
- 2 to 3 cups Honey Dijon salad dressing
- 1 teaspoon each salt and pepper

Place Mini Pierogies in boiling water for 3 to 4 minutes, chill with cold water. Combine all ingredients in a large container and mix gently to combine.

Sweet Corn & Tomato Pierogy Salad

- 1 bag (100 ct.)Mrs. T's Mini Pierogies
- 1 to 2 cups frozen sweet corn (defrosted)
- 1 cup diced tomatoes
- 1/2 cup chopped red onion
- 1/2 cup olive oil
- 1 cup red wine vinegar
- 1/2 cup cilantro salt & pepper (to taste)

Place mini pierogies in boiling water until hot; about 3 to 4 minutes, chill with cold water. Place pierogies & vegetables into a large container. Whisk together oil, vinegar, cilantro, salt, & pepper. Pour dressing over pierogies & toss gently to combine