

**Cuban Pulled Pork Nachos – 1 serving**

1 tablespoon Butter  
12 each Mrs. T's Mini Classic Cheese Pierogies  
2 ounces Deli Ham – sliced very thin  
2 ounces Seasoned Pulled Pork Shoulder  
1 ounce Horseradish Dijon Sauce (mayo, Dijon, horseradish)  
4 slices diced dill pickles

Thaw pierogies and add butter to sauté pan. Sear pierogies on both sides until light brown and crisp. Remove pierogies from pan and put on plate. Add ham and pork to pan to lightly heat through. Remove from pan and place on top of pierogies. Mix together Dijon sauce and drizzle on top. Garnish with diced pickles.

**General Tso 'rogies – 1 serving**

12 each Mrs. T's Mini Classic Cheese Pierogies  
1 ounce Olive Oil  
1 ounce Julienned Carrots  
2 ounces Broccoli Florets  
2 ounces Roasted Red Peppers  
4 ounces Teriyaki Sauce  
½ ounce Sriracha Sauce  
½ ounce Scallions  
1 teaspoon Sesame Seeds

Slice the green section of the scallions and set aside. Toast the sesame seeds in the oven at 375 degrees until golden brown. Sauté the mini pierogies in olive oil with carrots, red peppers, and broccoli for about 5 – 8 minutes until golden brown. Add the teriyaki sauce and Sriracha to the pierogies and vegetable mixture and bring to a simmer. Toss to coat. Plate pierogies and garnish with scallions and toasted sesame seeds.