



# Potato Cheddar Pierogies Potato Onion Pierogies

- Pasta pocket filled with potatoes and cheese or potatoes and onions
- > Delicious as a main dish, side dish, or appetizer
- > Low fat, high energy food
- > Kosher certified (U)

### **OFK Potato Onion Pierogies**

Pack Size - 4/48/4lbs. 1 00 41641-80001 4

<b>Nutrition Facts</b>
Serving size 3 Pierogies (117g)
Amount per serving Calories 230
% DV*
Total Fat 5g 7%
Saturated Fat 0g 0%
Trans Fat 0g
Cholesterol Omg 0%
<b>Sodium</b> 170mg <b>7</b> %
Total Carbohydrate 40g 15%
Dietary Fiber 3g 9%
Total Sugars 1g
Includes Og Added Sugars 0%
Protein 6g
Vit. D Omcg 0% · Calcium 10mg 0%
Iron 0.7mg 4% • Potas. 240mg 6%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

#### **INGREDIENTS**

Extra Fancy Durum Flour, Dehydrated Potatoes, Canola Oil, Dehydrated Onions, Salt, Pepper.

**Allergen Information:** Contains Wheat

## **OFK Potato Cheddar Pierogies**

Pack Size - 4/48/4lbs. 1 00 41641-80002 1

<b>Nutrition Facts</b>
Serving size 3 Pierogies (117g)
Amount per serving Calories 240
% DV* Total Fat 6q 8%
Saturated Fat 1.5g <b>6%</b> Trans Fat Og
Cholesterol 5mg 2%
<b>Sodium</b> 350mg <b>15</b> %
Total Carbohydrate 41g 15%
Dietary Fiber 2g 8%
Total Sugars 3g
Includes Og Added Sugars 0%  Protein 7g
Protein 7g
Vit. D 0mcg 0% · Calcium 50mg 4%
Iron 0.6mg 4% • Potas. 290mg 6%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

#### **INGREDIENTS**

Water, Extra Fancy Durum Flour, Dehydrated Potatoes, Dehydrated Cheddar Cheese (Whey, Cheddar Cheese [Pasteurized Milk, Cheese Culture, Salt, Enzymes], Butter, Buttermilk Solids, Salt, Sodium Phosphate), Canola Oil, Dehydrated Onions, Salt, Pepper, Natural Food Color (Annatto).

**Allergen Information:** Contains Wheat, Milk and Milk Products

# **DIRECTIONS**

**BOIL:** Place Pierogies in boiling water for 6 to 7 minutes. Drain and serve.

SKILLET: Place frozen Pierogies in boiling water for 3 mins. Drain and pat dry. Add Pierogies to skillet with vegetable oil and saute over medium heat (300°F) for 5 to 6 minutes. Turn occasionally until lightly brown on both sides.

MICROWAVE: Place frozen Pierogies in a microwave safe bowl with water. Microwave on high for 4 to 5 minutes. Drain and serve.