

# Cooking Corner Tips To Help You

## Mini-Pierogies Meet Taco Salad



**Mini-pierogies make the difference in this quick-to-fix taco salad.**

(NAPSA)—Looking for a dinner idea that's easy to make and fun to eat? Taco salad will bring everyone to the dinner table in a hurry!

This version is heartier and tastier than the usual taco salad because it has a surprise ingredient: Mrs. T's 'Rogies. These bite-sized pasta crescents, filled with creamy whipped potatoes, cheese and other good flavors, can be found (along with Mrs. T's full-sized pierogies) among the frozen foods in your supermarket.

For more great recipes, visit [www.pierogies.com](http://www.pierogies.com) or send a self-addressed, stamped, business-sized envelope to: Classic Recipes Leaflet, Mrs. T's Pierogies, P.O. Box 606, 600 E. Center St., Shenandoah, PA 17976-0606.

**1 package (10 ounces) mixed greens**  
**1 cup grated Jack cheese**  
**1 cup prepared salsa**  
**1 cup diced avocado**

**In a large skillet, over medium-high heat, place beef; cook and stir until meat loses its pink color, about 3 minutes. Add frozen 'Rogies. Cook and stir until partially thawed, about 5 minutes. Sprinkle with taco seasoning; add  $\frac{3}{4}$  cup water. Cook and stir until flavors are blended, about 5 minutes. Meanwhile, arrange salad greens on a platter. Top with 'Rogies and meat mixture, Jack cheese, salsa and avocado.**

### **TACO SALAD WITH MINI-PIEROGIES**

**8 ounces ground beef**  
**1 package (12 ounces) frozen Mrs. T's 'Rogies\***  
**1 package (1.25 ounces) taco seasoning**

**Yield: 4 portions**

*\* Available in Potato & Cheddar, Cheddar & Bacon and Jalapeño & Cheddar—or substitute any variety of Mrs. T's Pierogies.*