

# simply *fresh*

## FISH TACOS

featuring Mrs. Gerry's  
Sweet Pepper Slaw

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# Cinco de Mayo

## **SOUTHWESTERN POTATO SALAD**

- 13 lbs. *Mrs. Gerry's Original Potato Salad* or *Mrs. Gerry's Deli Fresh Potato Salad*
- 3 lbs. *Mrs. Gerry's Southwestern Dip*
- 1-12 oz. pkg. shredded Cheddar cheese
- 1 small can black olives, drained (optional)

Combine all ingredients. Chill to 33° to 39°F before serving.

## **MEXI-SALSA**

- 1 lb. *Mrs. Gerry's Harvest Corn*, drained
- 1½ cups medium salsa or Picante sauce

Combine all ingredients. Chill to 33° to 39°F before serving. Serve with tortilla chips.

## **JALAPENO POPPER STUFFED PEPPERS**

- 4 cups *Mrs. Gerry's Jalapeno Popper Pasta Salad*
- 4 whole bell peppers, any color, medium sized
- ¼ cup chicken broth
- 2 cups shredded Cheddar cheese
- 2 tablespoons crumbled bacon pieces

Preheat oven to 350°F. Add the ¼ cup chicken broth to a 9" x 13" baking pan. Wash, halve, deseed and remove stem from peppers. In a bowl, combine Jalapeno Popper Pasta Salad and 1 cup shredded Cheddar cheese. Evenly stuff the peppers with the salad mixture. Sprinkle remaining Cheddar cheese and bacon pieces on top of peppers. Bake peppers in pan for 30 minutes or until the internal temperature reaches 165°F and the peppers are well cooked. After baking, allow to cool for a couple minutes. Serve immediately or maintain at 165° to 180°F.





### **MEXICAN SHRIMP SALAD**

- 1 lb. *Mrs. Gerry's Spaghettini Salad*
- 8 oz. cooked & peeled shrimp, thawed
- 2 tbsp. lime juice
- 1 to 2 tbsp. minced fresh cilantro
- ½ tsp. Tabasco sauce
- 1 ripe avocado, diced just before serving

In a large bowl, combine all ingredients except avocado. Chill to 33° to 39°F. Just before serving, dice the avocado and add to salad. Serve chilled.

### **HOT COWBOY CAVIAR CHEESE DIP**

- 1 cup *Mrs. Gerry's Cowboy Caviar*, drained
- 1 cup *Mrs. Gerry's Southwestern Dip*
- 1-8 oz. pkg. cream cheese
- 1-4 oz. can diced green chilies
- 1 cup diced cooked chicken breast
- ½ cup shredded Cheddar cheese
- 1 tsp. dry taco seasoning mix

Combine all ingredients in medium saucepan. Heat to 165° to 180°F, stirring often to prevent sticking. Dip may be kept warm in a Crockpot on low setting. Serve with tortilla chips.

### **FAJITA CHICKEN MAC & CHEESE**

- 5 lbs. *Mrs. Gerry's Gourmet Macaroni & Cheese*
- 1-15 oz. can black beans, rinsed and drained\*
- 1-10 oz. can tomatoes & green chilies\*
- 2-5 oz. cans chicken breast, drained\*
- 1 tbsp. fajita seasoning mix
- 2 cups (about 4 oz.) coarsely crushed yellow corn tortilla chips

Preheat oven to 400°F. Heat *Mrs. Gerry's Gourmet Macaroni & Cheese* according to package directions. Carefully pour into large mixing bowl. Gently stir in ingredients, except tortilla chips. Pour into greased half pan; top with crushed tortilla chips. Bake for 15 to 20 minutes or until mixture is hot and tortilla chips are lightly browned. Serve immediately or maintain at 165° to 180°F. Makes 12 to 14 servings.

\*If available, use "no salt added" canned products



Strawberry  
Surprise

Mandarin  
Orange Mist

Pistachio  
Pineapple

# Colorful

Spring Desserts

## “KOOL” CHEESECAKE SUPREME

- 3 lbs. *Mrs. Gerry's Cheesecake Supreme*
- 1 (0.16 oz.) package unsweetened drink mix, such as Kool-Aid, flavor of your choice

Combine ingredients; mix well to combine. Keep refrigerated at 33° to 39°F.

### TRY ALL OF OUR DESSERTS!

Blueberry Greek Yogurt Parfait , Cheesecake Supreme, Cookies 'N' Crème, Fruit Salad, Hawaiian Ambrosia, Mandarin Orange Mist, Pistachio Pineapple, Rice Pudding, Strawberry Greek Yogurt Parfait, Strawberry Surprise, and Tapioca Pudding





## MASHED POTATO

# Puffs

### **Base Recipe:**

- 2 cups, unheated, *Mrs. Gerry's Garlic Red-Skin Mashed Potatoes*
- 3 large eggs
- $\frac{2}{3}$  cup grated Parmesan cheese
- Salt
- Black Pepper

Preheat oven to 400°F. Use cooking spray to lightly coat a muffin tin (mini muffin tin typically used. If desired, use a regular sized muffin tin and increase cooking time by 10 minutes.)

Place the eggs in a large mixing bowl and whisk until blended. Then add the mashed potatoes and Parmesan cheese to the bowl and stir to combine. Mix in additional salt and pepper if desired.

Use this base mixture and add in any of the ingredient sets found to the right to create one of the various flavor profiles. Alternatively, you can mix your own set of desired ingredients in. Mix until ingredients are blended evenly.

Fill muffin tins with batter. Bake for about 20 minutes, until tops are golden brown and internal temperature reaches at least 165°F. Allow puffs to cool for 5 minutes. Serve with garnish if desired.

Serve immediately or maintain at 165° to 180°F.

Add in the following ingredients to the base recipe to create new flavor combinations:

### ***Rosemary & Garlic Potato Puff***

- 1 teaspoon dried rosemary
- 1 teaspoon garlic, chopped
- Garnish option: sour cream

### ***Louisiana Potato Puff***

- $\frac{1}{4}$  teaspoon mustard powder
- $\frac{1}{4}$  teaspoon paprika
- $\frac{1}{8}$  teaspoon cayenne (add more for additional heat, if desired)
- $\frac{2}{3}$  cup andouille sausage, cubed
- Garnish options: sour cream, tomato sauce or hot sauce

### ***Spinach & Feta Potato Puff***

- $\frac{3}{4}$  cup Feta cheese crumbles
- 2 cups fresh spinach, loosely packed
- Garnish options: sour cream, tomato sauce, diced tomatoes or garlic butter

### ***Breakfast Potato Puff***

- $\frac{1}{4}$  cup cooked bacon or sausage
- $\frac{1}{4}$  cup onions, diced
- $\frac{1}{4}$  cup fresh green bell pepper, diced
- Garnish with: sour cream, hot sauce or hollandaise sauce

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MADE EASY**

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