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**CHEESE BURGERS** 

featuring Mrs. Gerry's Premium Macaroni & Cheese

Mrs. Gerry?



# i Mac & Cheese Burgers

lled burger topped with Mrs. Gerry's Pre-Macaroni & Cheese on a toasted bun.

### shed Potato Balls

Gerry's Premium Mashed Potatoes deep to perfection and paired with three diftipping sauces.

### ato Boats

Gerry's Deluxe Loaded Potato Salad in o boats, sprinkled with Cheddar cheese.

## **Roast Beef Roll-Ups**

Mrs. Gerry's Premium Mashed Potatoes inside thinly sliced roast beef, rolled and picked.

# Spinach & Artichoke Dip

Mrs. Gerry's Old Fashioned Spinach Dip transformed with simple ingredients.

View complete recipes online at mrsgerrys.com/recipes





### **SHRIMP & FETA ORZO**

Code: 74005 | 2 - 4.5 lb.

A light pasta salad that includes orzo, small salad shrimp, feta, and cucumbers all tossed in a white wine vinegar dressing, flavored with dill weed and lemon juice.



### **BAKED POTATO SALAD**

Code: 13405 | 2 - 5 lb.

Just the right combination of mayonnaise, sour cream, sliced red-skin potatoes, bacon bits, and green onions makes this salad taste just like a baked potato.



### MEXICAN STYLE STREET CORN

Code: 69005 | 2 - 5 lb.

Whole kernel corn mixed with feta, red peppers, black beans, green onions, and jalapenos in a creamy, flavorful dressing.



### **VEGGIE COUSCOUS**

Code: 72205 | 2 - 5 lb.

A vinaigrette dressing coats a colorful combination of couscous, cucumbers, cherry tomatoes, and yellow bell peppers to create this very refreshing salad.

# Giving Back

Mrs. Gerry's supports local food banks with high-quality product donations on a frequent basis.

Mrs. Gerry's also provides charitable funding to the local United Way, Youth for Christ, and Salvation Army.









### Shrimp Alfredo Mac & Cheese

- 1(5 lb.) bag Mrs. Gerry's Gourmet Macaroni & Cheese
- 2 cups plain panko bread crumbs
- · 2 tbsp. butter

- 1 lb. cooked, peeled, and deveined medium shrimp
- 1 tsp. minced garlic (or to taste)
- 1 cup (4 oz.) shredded Parmesan cheese

Preheat oven to 400°F. Heat Mrs. Gerry's Gourmet Macaroni & Cheese according to package directions. While Macaroni & Cheese is heating, melt butter in medium skillet over medium-low heat. Add panko bread crumbs; stir to combine. Continue stirring frequently until crumbs are golden brown. Remove from heat. Carefully pour hot Macaroni & Cheese into a greased half pan. Gently stir in shrimp, garlic, and Parmesan cheese. Top with buttered bread crumbs. Bake for 15 to 20 minutes or until shrimp is hot and crumbs are deep golden brown. Serve immediately or maintain at 165° to 180°F. Makes 12 to 14 servings.





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