

MEATBALL MARINARA HOAGIE-USDA FOODS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. of meat/meat alternate, 2 oz. eq. whole grain

NUMBER OF PORTIONS: 32 **SIZE OF PORTION:** 1 hoagie

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 32 SERVINGS)
Meat Balls, #1008	1 bag , (32 servings)
Sauce, Spaghetti, No Meat, Low Sodium, USDA	1 quart + 2 cups
Hoagie Bun, WGR, #1230	32 hoagies
Cheese, Mozzarella, Shredded, #1307	1 pound

DIRECTIONS

- Keep the meatballs frozen until you are ready to heat.
Heat 1 package of meatballs in a single layer in a steamtable pan according to the case or package directions until the desired temperature is reached.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Heat 1 quart + 2 cups of spaghetti sauce for each package of the meatballs.
Pour the spaghetti sauce over the meatballs. Stir gently to cover the meatballs with sauce.
Use immediately, or cover the meatballs and place them in warmer until service.

CCP: Heat sauce to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
CCP: Cover and hold for service at 135 degrees F or higher.
- SANDWICH ASSEMBLY:**

 - Place 24 bottom portions of hoagie buns on each sheet pan, 4 down and 6 across.
 - Portion 5 BBQ meatballs with sauce onto the bottom half of each hoagie.
 - Portion ½ ounce of cheese to determine portion size. Place ½ ounce of cheese on top of meatballs and sauce.
 - Cover with the top portion of the hoagie.
 - Prepare the sandwiches as close to service as possible to prevent a soggy bun.
 - Hoagies may be wrapped in deli paper, waxed paper, foil wrap, plastic wrap, or placed in sandwich bags.
 - Place each hoagie in a steamtable pan (12" x 20" x 2½") lined with pan liners.
 - Prepare in batches to maintain quality.

Serve immediately, or cover the pan with lid, foil, or plastic wrap. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in warmer until ready for service.

CCP: Cover and hold for service at 135 degrees F or higher.
- Portion 5 meatballs and sauce with a 6 ounce spoodle on split hoagie bun per serving. Each portion provides 2 oz. eq. of meat/meat alternate and 2 oz. eq. whole grain.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. For best quality, assembled sandwiches should be discarded. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

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PRODUCTION NOTES

Meatball Marinara Hoagie can also be prewrapped for service. Prepare as close to service time as possible to prevent a soggy bun.

SERVING NOTES

Alternate serving instructions: Meatball Marinara Hoagies can be assembled on the service line.

NUTRIENTS PER SERVING

Calories	400	Dietary Fiber	4.37 g	Sodium	633.00 mg	Sat. Fat	7.39 g
Carbohydrates	37.26 g	Protein	22.92 g	Total Fat	19.02 g	Trans Fat	0.00 g