

MEATBALL MARINARA HOAGIE

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, #2824	1 quart
Hoagie Bun, WGR, #1230	32 hoagies
Cheese, Mozzarella, Shredded, USDA	1 pounds

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 case or package directions until the desired temperature is reached.
CCP: Heat to 135 degrees F or higher for 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.
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process.
- Pour spaghetti sauce over meatballs. Stir gently to cover meatballs with sauce. Cover and place in warmer until service.
Use immediately, or cover the meatballs and place them in warmer until ready for sandwich assembly.
CCP: Hold and maintain the product at a minimum of 135 degrees F or higher.
- Portion ½ ounce of cheese to determine the portion size.
- 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 hoagie.
 - Place ½ ounce of cheese on top of meatballs and sauce.
 - Cover with the top portion of the hoagie. Prepare 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 steamtable pans (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
- 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.

PRODUCTION NOTES

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

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SERVING NOTES

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

NUTRIENTS PER SERVING

Calories	393	Dietary Fiber	5.52 g	Sodium	786.51 mg	Sat. Fat	7.20 g
Carbohydrates	38.96 g	Protein	23.68 g	Total Fat	17.76 g	Trans Fat	0.00 g