

SWEET CHILI MEATBALL HOAGIE (FROZEN SAUCE)

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	160 meatballs , (32 servings)
Sauce, Sweet Heat, #1703.	1 bag
Hoagie Bun, WGR, #1230	32 hoagies

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.
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Pour 1 package of sweet chili sauce over 1 bag of meatballs in each steam table pan. Stir them gently to cover the meatballs with the sauce. Heat the meatballs and sauce according to package or case directions.
Serve the meatballs immediately, or cover pan until ready for service. Place the pan in warmer until ready for service.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 5 meatballs and sauce with a 6 ounce spoodle on each split hoagie bun per serving. Each portion provides 2 oz. eq. of meat/meat alternate and 2 oz. eq. whole grain.
Meatball Hoagies can also be prewrapped for service. Prepare them as close to service time as possible to prevent a soggy bun.
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.

SERVING NOTES

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

NUTRIENTS PER SERVING

Calories	445	Dietary Fiber	3.00 g	Sodium	1416.00 mg	Sat. Fat	3.20 g
Carbohydrates	58.33 g	Protein	20.70 g	Total Fat	10.40 g	Trans Fat	0.00 g