

# SWEET CHILI MEATBALL HOAGIE (SS 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)
Hoagie Bun, WGR, #1230	32 hoagies
Meat Balls, #1008	160 meatballs , (32 servings)
Sauce, Sweet Heat, #1703.	1 quart + 3 1/2 cups

## DIRECTIONS

- Defrost the buns according to the case and/or package directions.
- Keep the meatballs frozen until it is time to heat them.  
Empty one package of meatballs in a steamtable pan. Heat them according to the 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.
- Heat the sauce in a large pan according to the package and/or case directions.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Pour the sauce into a half-size steamtable pan. Cover the sauce and hold it in a warmer until ready to combine with the meatballs.  
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- Just prior to serving, combine the prepared meatballs with the heated Sweet Chili Sauce. For best quality, the meatballs and sauce should be combined just prior to placing them on the serving line.  
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- Portion five meatballs and sauce with a 6 ounce spoodle on the bottom portion of each hoagie bun. Place the top portion of the hoagie bun on the sandwich.  
Portion one hoagie per serving. Each portion provides 2 oz. eq. of meat/meat alternate. and 2 oz. eq. whole grain.  
The Sweet Chili Meatball Hoagie can also be prewrapped in deli paper, waxed paper, foil wrap, plastic wrap, or placed in sandwich bags for service. Prepare the sandwiches as close to service time as possible, to prevent a soggy bun.  
CCP: Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. 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.  
Leftover assembled sandwiches do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.

## PRODUCTION NOTES

Prepare the sandwiches as close to service time as possible, to prevent a soggy bun.

## SERVING NOTES

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

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**PURCHASING GUIDE**

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

**MISCELLANEOUS NOTES**

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

**NUTRIENTS PER SERVING**

Calories	541	Dietary Fiber	3.00 g	Sodium	1450.00 mg	Sat. Fat	8.00 g
Carbohydrates	67.75 g	Protein	19.00 g	Total Fat	23.50 g	Trans Fat	0.00 g