

Korean Noodle Bowl

Servings:	80.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45217
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	10 Pound		413370
MEATBALL CKD .65Z 6-5 COMM	13 Pound	BAKE KEEP FROZEN CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F. STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	785860
ONION WHITE JUMBO	1 Pound		299235
PEPPERS RED	2 Pound		321141
BROCCOLI FLORETS	3 Pound		610902
SAUCE ORNG GINGR	1 Gallon		802860
Water	1 Pint	READY_TO_DRINK	Water
OIL SALAD VEG SOY CLR NT	3 Ounce		292702
SPICE PEPR WHITE GRND	2 Teaspoon		513776
SAUCE SOY	1/4 Cup	READY_TO_EAT Versatile and ready-to-use sauce great for preparing Asian-inspired, on-trend dishes.	124524

Preparation Instructions

PREPARATION

Prep Time: 50 minutes

PREPARATION

1. Preheat oven to 350°F.

2. J.T.M. Korean BBQ Sauce: Place unopened bag in perforated, full-sized pan. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated.
3. J.T.M. Meatballs: Preheat convection oven to 350°F. Place meatballs in a full-sized pan. Add 1 1/2 cup of water to the pan and cover with lid or foil. Place into preheated convection oven for approximately 30-40 minutes or until product reaches serving temp of 135°F. Remove from oven and check for an internal temperature of 135°F (ServSafe Standard 135°F for 15 seconds).
4. Roast onion, bell pepper and broccoli in oil, garlic, salt and pepper for 8-12 minutes or until done.
5. Lightly toss the Spaghetti noodles in oil, ginger and soy sauce. .
6. Combine orange ginger sauce and Meatballs, mix well and place in hot holding cabinet until ready to assemble.

ASSEMBLY

1. Layer noodles into serving boat, top with the roasted veggies and then four meatballs in Korean BBQ sauce.

Note: meatballs should hold enough sauce so no additional sauce is needed

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.131
RedVeg	0.025
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 8.00 Ounce

Amount Per Serving	
Calories	462.64
Fat	10.53g
SaturatedFat	3.58g
Trans Fat	0.60g
Cholesterol	36.00mg
Sodium	473.74mg
Carbohydrates	75.35g
Fiber	3.67g
Sugar	26.90g
Protein	19.62g
Vitamin A	100.11IU
Vitamin C	6.23mg
Calcium	66.74mg
Iron	3.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Calories	203.99
Fat	4.64g
SaturatedFat	1.58g
Trans Fat	0.26g
Cholesterol	15.88mg
Sodium	208.89mg
Carbohydrates	33.22g
Fiber	1.62g
Sugar	11.86g
Protein	8.65g
Vitamin A 44.14IU	Vitamin C 2.75mg
Calcium 29.43mg	Iron 1.32mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes