## **Meatball Hoagie**

# NO IMAGE

Servings:	30.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28434
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD .65Z 6- 5 COMM	5 Pound	Put frozen meatballs into steamtable pans. Pour sauce over the meatballs. Cover pan and heat for approx. 30 minuter at 375° CCP: Heat to 165° for at least 15 sec.	785860
SAUCE SPAGHETTI	1 #10 CAN	CCP: Hold for hot service at 135° or higher.	744520
CHEESE MOZZ SHRD	1 Pound	READY_TO_EAT Preshredded. Use cold or melted.	645170
SPICE GARLIC GRANULATED	1 Teaspoon		513881
PAN COAT SPRAY BUTTERY	1 Gram		555752
5" Whole Grain Rich Hoagie Bun	30 bun		3737

#### **Preparation Instructions**

Gather all ingredients needed.

Wash hands thoroughly, and put on fresh pair of gloves.

Place meatballs into a steam pan, pour sauce over to cover, and steam according to package directions/ listed above.

While steaming, open hoagie buns and lay them out on a sheet pan.

Lightly spray with Buttermist and lightly dust with garlic powder.

Toast buns a few minutes until lightly browned and toasted.

Just before service, assemble.

Portion 5 meatballs in sauce onto the bun.

Sprinkle 1/2 oz (about 2 Tbsp.) shredded mozzarella on top of the meatballs.

Serve immediately.

Meal Components (SLE)  Amount Per Serving				
Meat	2.585			
Grain	2.000			
Fruit	0.000			
GreenVeg	0.000			
RedVeg	1.078			
OtherVeg	0.000			
Legumes	0.000			
Starch	0.000			

#### **Nutrition Facts**

Servings Per Recipe: 30.00 Serving Size: 1.00 Serving

Conving Cize: 1.00 Conving					
Amount Per Serving					
Cal	ories	417.70			
F	at	14.79g			
SaturatedFat		5.46g			
Trans Fat		0.62g			
Cholesterol		44.93mg			
Sodium		718.79mg			
Carbohydrates		45.17g			
Fiber		2.75g			
Sugar		13.48g			
Protein		23.77g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	194.00mg	Iron	1.89mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

No 100g Conversion Available