# Meatball Sub



| | | | |
|---|---|---|---|
| **Servings:** | 35.00 | **Category:** | Entree |
| **Serving Size:** | 1.00 Each | **HACCP Process:** | Same Day Service |
| **Meal Type:** | Lunch | **Recipe ID:** | R-49611 |
| **School:** | Garden Prairie | | |

## Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|---|---|---|
| **MEATBALL PORK R/SOD .68Z 6-5# JTM** | **140 Each** | **140 Meatballs = about 1 bg + 1/3 bg = 5.33 pounds**<br>**Thaw meatballs overnight in refrigerator**<br>**CCP: Hold at 41 degrees F. or lower** | **661991** |
| **BUN SUB SLCD WGRAIN 5IN** | **35 Each** | **Thaw frozen sub buns overnight in refrigerator**<br>**CCP: Hold at 41 degrees F. or lower** | **276142** |
| **CHEESE MOZZ SHRD** | **17 Ounce** | **1 lb + 1.5 oz**<br>**Thaw shredded cheese, if frozen, overnight in refrigerator**<br>**CCP: Hold at 41 degrees F. or lower** | **645170** |
| **SAUCE MARINARA DIPN CUP** | **35 Each** | **READY_TO_EAT**<br>**None** | **677721** |
| **MEATBALL CKD .65Z 6-5 COMM** | **140 Each** | **140 Meatballs = about 1 bg + 1/3 bg = 5.33 pounds**<br>**Thaw meatballs overnight in refrigerator**<br>**CCP: Hold at 41 degrees F. or lower** | **785860** |

## Preparation Instructions

Cook Meatballs according to manufacturer directions

CCP: Heat to 135° F or higher

Assemble wearing gloves:

1 sub bun

4 cooked meatballs

1/2 0z shredded cheese

place each in steamtable pan lined with parchment paper, and cover to avoid drying bread. place in hot hold just before serving time. (15 minutes)

this will help warm bun as well as melt cheese.

Serve 1 sub, with 1 cup marinara on side

## Meal Components (SLE)

Amount Per Serving

| | |
|---|---|
| Meat | 2.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.500 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

## Nutrition Facts

Servings Per Recipe: 35.00
Serving Size: 1.00 Each

| Amount Per Serving | |
|---|---|
| Calories | 566.02 |
| Fat | 25.43g |
| SaturatedFat | 9.11g |
| Trans Fat* | 0.60g |
| Cholesterol | 78.34mg |
| Sodium | 1003.05mg |
| Carbohydrates | 51.49g |
| Fiber | 4.00g |
| Sugar | 14.49g |
| Protein | 35.42g |

| | | | |
|---|---|---|---|
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 260.27mg | Iron | 4.70mg |

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

## Nutrition - Per 100g

**No 100g Conversion Available**