

Meatball Sub

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| Servings: | 35.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-56124 |
| School: | Calhoun County Youth Center | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|--------------|--|------------|
| MEATBALL CKD .5Z | 140 Each | 140 Meatballs = about 1 bg + 1/3 bg = 5.33 pounds Thaw meatballs overnight in refrigerator CCP: Hold at 41 degrees F. or lower | 197645 |
| BUN SUB SLCD WGRAIN 5" | 35 Each | Thaw frozen sub buns overnight in refrigerator CCP: Hold at 41 degrees F. or lower | 276142 |
| CHEESE MOZZ SHRD | 1 1/14 Pound | 1 lb + 1.5 oz Thaw shredded cheese, if frozen, overnight in refrigerator CCP: Hold at 41 degrees F. or lower | 645170 |
| SAUCE MARINARA DIPN CUP | 35 Each | READY_TO_EAT None | 677721 |

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 Oz 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