

Meatball Hoagie



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|----------------------|-----------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-44448 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|---|------------|
| BUN SUB SLCD WGRAIN 5" | 1 Each | READY_TO_EAT | 276142 |
| MEATBALL CKD .65Z | 150 Each | BAKE KEEP FROZENCONVECTION 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 |
| SAUCE MARINARA | 12 1/2 Cup | HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve | 502181 |
| CHEESE MOZZ SHRD | 50 Ounce | READY_TO_EAT Preshredded. Use cold or melted. | 645170 |

Preparation Instructions

1. Bake meatballs according to instructions on package
2. Hot hold at 135 or above until needed
3. Heat marinara until 145 or more. Hold until needed
4. Lay out sub buns on parchment or plastic wrap (as long as it is a clean dry surface)

5. Place 6 meatballs on sub, and top with 1/2 c marinara
6. Sprinkle 1oz cheese over marinara.
7. Place hoagies in 2in full hotel pan and hot hold at 135 until service

Meal Components

Amount Per Serving

| Meat/Meat Alternate | 2.500 |
|--------------------------|-------|
| Grain | 2.000 |
| Fruit | 0.000 |
| DarkGreen | 0.000 |
| Red/Orange | 0.500 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.000 |
| Starchy | 0.000 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-----------------------|------------------|
| Calories | 171.20 |
| Fat | 9.05g |
| Saturated Fat | 3.51g |
| Trans Fat | 0.45g |
| Cholesterol | 30.75mg |
| Sodium | 293.30mg |
| Carbohydrates | 10.33g |
| Fiber | 1.79g |
| Total Sugar | 4.83g |
| Added Sugar | 1.33g |
| Protein | 11.85g |
| Vitamin A 0.00mcg RAE | Vitamin C 0.00mg |
| Calcium 124.12mg | Iron 1.29mg |

Nutrition - Per 100g

| | |
|-----------------------|------------------|
| Calories | 274.53 |
| Fat | 14.51g |
| Saturated Fat | 5.63g |
| Trans Fat | 0.72g |
| Cholesterol | 49.31mg |
| Sodium | 470.33mg |
| Carbohydrates | 16.57g |
| Fiber | 2.87g |
| Total Sugar | 7.75g |
| Added Sugar | 2.13g |
| Protein | 19.00g |
| Vitamin A 0.00mcg RAE | Vitamin C 0.00mg |
| Calcium 199.04mg | Iron 2.07mg |