

Meatball Hoagie

NO IMAGE

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	2414.67
Fat	127.64g
Saturated Fat	49.51g
Trans Fat	6.35g
Cholesterol	433.71mg
Sodium	4136.81mg
Carbohydrates	145.70g
Fiber	25.25g
Total Sugar	68.12g
Added Sugar	18.76g
Protein	167.14g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 1750.63mg	Iron 18.19mg