



Meatball Sub

a recipe from Georgia Department of Education School Nutrition



Portions: 50 Portion Size: 1 Meatball Sub Meal Components:

Ingredients:

Bread, hoagie bun, frozen	50 each
Meatballs, beef, precooked, ready to eat, frozen	7 pounds + 13 ounces
Bold Marinara Sauce, prepared	12.5 cups
Cheese, mozzarella, shredded	3 pounds + 2 ounces
Italian Herb Blend	1/3 cup



Steps:

NOTE: You will find our Bold Marinara Sauce recipe on the GaDOE website.
NOTE: Pull hoagie buns from the freezer, to dry storage, the day before service.

DAY OF SERVICE:

1. Place hoagie buns, bagged, in warmer to heat.
2. Prepare the Bold Marinara Sauce per prep base recipe located on GaDOE website.
CRITICAL CONTROL POINT: Hot hold sauce, uncovered, for assembly at 135°F or higher.
3. Spray sheet pans with pan spray and place frozen meatballs in a single layer.
4. Bake meatballs at 350°F for 15-20 minutes.
CRITICAL CONTROL POINT: Cook to an internal temperature of 135° for 15 seconds.
CRITICAL CONTROL POINT: Hot hold meatballs, uncovered, for assembly at 135°F or higher.

ASSEMBLY:

- CRITICAL CONTROL POINT: No bare hand contact with ready to eat food.**
1. To assemble, split each hoagie bun lengthwise, facing up.
 2. Top with 5 meatballs, 1/4 cup sauce, 1oz. shredded mozzarella cheese and sprinkling of Italian Herb blend.
 3. Spray the hoagie buns with pan spray. This step creates a nice shine.
CRITICAL CONTROL POINT: Hot hold for service at 135°F or higher.
- NOTE: Meatball Subs should be batch assembled throughout service to prevent subs from becoming soggy.

Tips:

This Meatball Sub has all student's favorite Italian flavors in one big sandwich. It's perfect for lunch menus!

HACCP Category:

#2-Same Day Service

Nutrition Information:

Serving Size:	1 Meatball Sub	Calories:	425
Carbohydrates:	46 g	Protein:	26.2 g
Total Fat:	16 g	Sat. Fat:	6 g
Cholesterol:	48 mg	Sodium:	628 mg
Fiber:	4.4 g		
Vitamin A:	459 IU	Vitamin C:	11 mg
Calcium:	297.4 mg	Iron:	3.9 mg

Crediting Information:

2	oz. eq.	Meat/Meat Alternate
2	oz. eq.	Grain