

Meatball Sub (NYS F2S)



Yield:
of Servings:
Portion Size:
Serving Utensil:
Credits:

Recipe Details	
Yield:	96.00 Sandwiches
# of Servings:	96
Portion Size:	4 Meatballs
Serving Utensil:	Tongs
Credits:	Grain-2 oz
	M/MMA-2 1/2 oz
HACCP Level	
	2-Same Day Service

Allergens
Eggs
Milk
Soy
Wheat

Notes	
1. Meatballs per bag- 96-104	
2. There will be leftover sauce in each pan after scooping the meatballs out during assembly.	
NYS Ingredients	Critical Control Points
Meatballs Source: NYS Ingredients	CCP#5- Heat to 165°F or higher for at least 15 seconds
	CCP#6- Hold for hot service at 140°F or higher

Ingredient	NYS Ingredients	Quantity	Unit	Procedure
BEEF, MEATBALL, WEIGHT (5 = 2 OZ MMA)	*	15.00	#	MARINARA: 1. HEAT: Place the marinara in a pot, kettle, or tilt skillet and heat on low until it reaches an internal temperature of 165°F (CCP#5).
MARINARA (NYS)		9.00	quart	
CHEESE, PROVOLONE, SLICED (.5 OZ EACH)		3.00	#	MEATBALLS: 1. PREHEAT OVEN: Set oven to 350°F.
FRENCH BREAD		96.00	each	
				2. PREPARE TRAYS: Line full sheet pans with parchment paper and spray with pan spray. Place 2 bags of meatballs onto the tray and roast for 15-20 minutes or until they reach 165°F (CCP#5).
				3. SAUCE MEATBALLS: In 4" metal hotel pans, place 1 sheet pan of cooked meatballs into each hotel pan and top with 5 quarts of hot cooked marinara. Serve immediately or cover with foil and hold meatballs at or above 140°F (CCP#6).
				ASSEMBLY: 1. ASSEMBLE SUBS: Place 5 meatballs inside each roll. Top with 1 fl. oz of marinara sauce and 2 slices of provolone cheese.
				2. BAKE: In 350°F oven, bake subs for 7-10 minutes until the cheese is browned and the bread is slightly crispy.
				3. SERVE: Transfer to 2-inch hotel pans and serve immediately or hold uncovered at or above 140°F (CCP#6).