

# turkey meatball sub



Serving Suggestion



## turkey meatball sub

portion size:  
1 sandwich

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Marinara sauce					<ol style="list-style-type: none"> <li>1. Preheat oven to 350° F.</li> <li>2. In kettle or stock pot, stir spaghetti sauce together with tomato paste, herbs, spices, and sugar.</li> <li>3. Bring sauce to boil and reduce heat to simmer. Cook sauce for 1 hour to allow flavors to blend.</li> <li>4. Divide meatballs evenly in 2" or 4" hotel pans. Pour sauce evenly over meatballs and stir gently. Heat pans in oven for 30 minutes or until meatballs reach an internal temperature of 165°F. as measured by meat thermometer.</li> <li>5. Open rolls. Place 3 meatballs with sauce in each roll. Top meatballs with .5 oz. shredded mozzarella.</li> <li>6. Serve immediately or hold at 140°F. until service.</li> </ol>
Spaghetti sauce, reduced sodium, USDA, #10	3 qt. 2 c.		1 gal. 3 qt.		
Tomato paste, USDA, #10	2 c.		1 qt.		
Oregano, leaves, dried	¼ c. 2 tbsp.		¾ c.		
Basil, leaves, dried	¼ c. 2 tbsp.		¾ c.		
Garlic, granulated	3 tbsp.		¼ c. 2 tbsp.		
Onion powder	3 tbsp.		¼ c. 2 tbsp.		
Pepper, crushed red flakes	1 tsp.		2 tsp.		
Pepper, black	1 tsp.		2 tsp.		
Sugar, brown	½ c.		1 c.		
Savory Turkey Meatballs FC, #6399-30, thawed		6 lbs.		12 lbs.	
Roll, 4" hoagie, whole grain, 1.8 oz.	50 ea.		100 ea.		
Cheese, mozzarella, shredded, USDA		1 lb. 9 oz.		3 lbs.	

• 1 serving provides 2 oz. meat/meat alternate, 2 servings bread grain and ¼ c. R/O vegetable.

For preparation by a food preparation establishment only, according to the food code or equivalent.

### Nutrients Per Serving

Calories	329 cal	Trans Fat	0 g	Carbohydrates	42 g
Fat	9 g	Cholesterol	41 mg	Dietary Fiber	3 g
Saturated Fat	3 g	Sodium	653 mg	Protein	20 g