

# SWEDISH MEATBALLS WITH CHEESE SAUCE OVER PASTA

## Serving Size: 48

1 Serving (1 cup pasta, 4 meatballs, 3 oz. cheese sauce) meets 3 M/MA, 2 oz. Grain

## Preparation:

1. Heat meatballs in combi-oven at 400 °F with 40% moisture for 12–15 minutes until temperature is at 165 °F.
2. Combine cheese sauce with milk, parsley, pepper, nutmeg and Worcestershire sauce and heat until a minimum of 165 °F is reached.
3. Combine sauce and meatballs together and hold for hot service at 135 °F or higher.
4. Follow manufacturer's directions to prepare pasta, hold warm.
5. Portion 1 cup pasta and ladle 4 meatballs with 3 oz. cheese sauce.



## Ingredients:

- 100 turkey meatballs
- 4 lbs. + 11 oz. white cheese sauce
- ½ cup milk
- ¼ cup parsley, chopped
- 1 ½ tsp. pepper, white ground
- ⅛ tsp. nutmeg, ground
- 1 ½ tsp. Worcestershire sauce
- 3 lbs. + 2 oz. rotini pasta



AMERICAN DAIRY  
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Recipe courtesy of:

