

990046 - Meatballs ~ "Food Truck Style" & Breadstick

Recipe HACCP Process: #2 Same Day Service Source: DSB Number of Portions: 50 Portion Size: each

Ingredient #	Ingredient Name	Measurements	Instructions		
121893	Ultra Loco Breadsticks	50 Stick	No Instructions Assigned		
121523	COOKED BEEF MEATBALLS	50 (5 Meatballs)	Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,Rinse well. Dry your hands with a clean towel or air-dry them.		
051497	Spaghetti Sauce, Low-sodium, Canned	12 LB + 8 oz			
001271	CHEESE,MOZZARELLA,LO MOIST,PART-SKIM,SHREDDED	12 1/2 oz			
		Combine meatballs and sauce and heat to 165 degrees.			
		Warm breadstick per manufacturer instructions.			
		In an 8 oz foam squat cup,add:			
		5 meatballs with the sauce,topped with 2 Tbsp shredded cheese			
			Serve with warm breadstick		
			CCP: Hold at 135° F or higher.		
			CCP: Hold for hot service at 135° F or higher		

*Nutrients are based upon 1 Portion Size (each)

Calories ¹	316.121 kcal	Total Fat	15.527 g	Total Dietary Fiber	2.907 g	Vitamin C	6.443 mg	44.205% C	alories from Total Fat		
Saturated Fat ¹	5.520 g	Trans Fat ²	0.650 g	Protein	17.582 g	Iron	3.034 mg	15.716% C	alories from Sat Fat		
Sodium ¹	475.734 mg	Cholesterol	42.607 mg	Vitamin A	339.114 IU	Water *	'3.176* g	1.852% C	alories from Trans Fat		
Sugars	6.602 g	Carbohydrate	26.643 g	Calcium	116.889 mg	Ash	*N/A* g	33.713% Calories from Carbohydrates			
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			22.247% Calories from Protein			
Type of Fat -											
Components											
Meat/Meat ALT 2 oz eq		Grain 1 oz eq F		uit cup	Vegetable	cup	ıp Milk cup				

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.