

Recipe Prep Sheet

American Dairy Association North East

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
121627	SCHOOL WHITE WHEAT BREADSTICK	100 each	No Instructions Assigned
121523	COOKED BEEF MEATBALLS (0.5 oz)	50 (5 Meatballs)	<p>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.</p> <p>Combine 50 servings of 5-1/2oz meatballs and 2 - #10 cans spaghetti low sodium sauce and heat to 165 degrees.</p> <p>Warm breadstick per manufacturer instructions.</p> <p>In an 8 oz foam squat cup,add:</p> <p>5 meatballs with the 2oz sauce,topped with 2 Tbsp shredded cheese</p> <p>Serve with warm breadstick</p> <p>CCP: Hold at 135° F or higher.</p> <p>CCP: Hold for hot service at 135° F or higher</p>
051497	Spaghetti Sauce, Low-sodium, Canned	2 can	
001271	CHEESE,MOZZARELLA,LO MOIST,PART-SKIM,SHREDDED	3 LB + 2 oz	

*Nutrients are based upon 1 Portion Size (each)

Calories ¹	459.706 kcal	Total Fat	21.391 g	Total Dietary Fiber	4.938 g	Vitamin C	6.715 mg	41.879% Calories from Total Fat
Saturated Fat ¹	8.502 g	Trans Fat ²	0.801 g	Protein	25.626 g	Iron	3.394 mg	16.645% Calories from Sat Fat
Sodium ¹	778.247 mg	Cholesterol	56.427 mg	Vitamin A	532.599 IU	Water	*12.703* g	1.568% Calories from Trans Fat
Sugars	10.336 g	Carbohydrate	43.676 g	Calcium	304.808 mg	Ash	*N/A* g	38.003% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			22.298% Calories from Protein
Type of Fat	-							

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.

Recipe Prep Sheet

American Dairy Association North East

Components					
Meat/Meat ALT	2.25 oz eq	Grain	2 oz eq	Fruit	cup
				Vegetable	cup
				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.