GR-261064 · Mushroom Meatballs · 4 each · 100 servings

Grain: 1/4 · Meat: 2 1/4 · Other Veg: 1/4 · Wheat · Egg

Instructions

1. Clean and sanitize workstation. Pull all ingredients and place at workstation. Pull equipment needed, using a baking sheet. Wash hands thoroughly.

Instructions

Oil, PAM cooking spray, original 12 1/2 spray , about 1/3 second (1 NLEA serving)	**Mushrooms, white** 16 2/3 lb	**Turkey, ground, 85% lean, 15% fat, raw** 16 2/3 lb, uncooked
Bread, crumbs, dry, grated, plain 2.083 qt	**Egg, whole, raw, frozen, pasteurized** 2.604 lb	**Salt, table** 5.556 tbsp
Spices, pepper, black 8 1/3 tsp, ground	**Spice, Cumin, Ground** 16 2/3 tsp ground	**Spices, pepper, red or cayenne** 1.389 tbsp
Tomato paste, canned, without salt added 6 1/4 tbsp		

1. **CCP: Prepare foods at room temperature in two hours or less.**

   CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.

2. Spray the baking sheet with nonstick **spray** and preheat the oven to 400°F.

3. Prepare **mushrooms** by using a sprayer head at your produce station and lightly rinse, shake off excess moisture, and air dry before processing.

   Chop/mince mushrooms.

4. Place finely chopped/minced mushrooms and **ground meat** in large bowl. Add **breadcrumbs**, **egg**, **salt**, **pepper** & spices (**cumin** and **cayenne pepper**). Mix gently to combine.

5. Check to make sure the mixture will hold together by taking 1/4 cup of mixture and shaping it into a patty. If it falls apart, add one tablespoon of breadcrumbs.

6. Shape the mixture into balls about the size of a walnut. Chill for 30 minutes.

   CCP: Cool to 41°F for 30 minutes. Check and record temperature.

7. When meatballs are chilled, bake in a 400°F oven for 25 minutes, until browned and cooked through.

   CCP: Internal Temperature of 165°F for 15 seconds. Check and Record Temperature.

   CCP: Hold at 135°F or higher. Check and record temperature.

8. Add meatballs and **marinara sauce** to a saucepan. Cook on low heat for about 15 minutes.

   CCP: Internal Temperature of 165°F for 15 seconds. Check and Record Temperature.

9. Serve: 4 meatballs

   CCP: Hold at 135°F or higher. Check and record temperature.

Tips

For ground meat - use Beef, Turkey, Chicken, etc.

Mushroom Meatballs

Nutrition Facts

Servings Per Container 1

Serving Size 4 each

Amount Per Serving

Calories 171

% Daily Value*

Total Fat 9g	**11%**
Saturated Fat 2g	**12%**
Trans Fat 0g	
Cholesterol 85mg	**28%**
Sodium 499mg	**22%**
Total Carbohydrate 11g	**4%**
Dietary Fiber 2g	**8%**
Sugars 2g	
Protein 13g	**27%**

Vitamin D: 3% DV	Potassium: 9% DV
Calcium: 4% DV	Vitamin A: 2% DV
Iron: 15% DV	Vitamin C: 4% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.