





J.T.M.[®] Meatballs

simple solutions guide

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Mix Up Your Menu with Meatballs...

Our fully-cooked meatballs are a great way to combat menu fatigue with simple creations like meatball subs and Asian-inspired rice & noodle bowls. They are easy to portion and can be packaged to fit a variety of service models including classroom & curbside.



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Today's Presentation Includes...

- General heating procedures for our Meatballs.
- Step-by-step guide for 2 of our favorite recipes.
- Portioning tips for serving portable meals.



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General Pack Info

- Packed in 5 lb. poly bags. 6 bags per case.
- We recommend heating from thawed state.
- To thaw, place unopened bags under refrigeration for 24 to 48 hours.
- Thawed, unopened bags have a 14-day refrigerated shelf life



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Recipe Builds

Meatball Sub

Sweet Chili Meatball Rice Bowl



Meatball Sub

A familiar favorite with wide appeal, this hot sandwich option is easy to prepare and portion using just a few simple ingredients.

Service Models:

- Classroom
- Traditional
- Grab 'n Go
- Take Home



Meatball Sub Step-by-Step Cooking Instructions & Assembly

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2.5 M/MA • 2 Grain •
1/2 c. R/O Veg

1

Preheat convection oven to 350 °F.

2

Remove thawed Meatballs and
Marinara Sauce from the cooler.

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3

Place thawed J.T.M. meatballs into full size pan.
Add 45 oz. of thawed J.T.M. marinara sauce to pan.



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4

- Combine meatballs with sauce.
- Cover pan & heat for approximately 25 – 30 min. or until product reaches serving temp of 135° F.
- Hold hot until ready to assemble subs.



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5

Place ½ slice of
White American Cheese
on the bottom of a
hinged sub roll.

*Chef's Tip: Putting the cheese on
the bottom of the bun helps keep
the bun from getting soggy.*

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Also works
great with
shredded
mozzarella!

6

Portion 4 meatballs and sauce into sub roll.

No Sub Buns?
Swap out the
buns for
pasta.



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7

Portion an additional 2 oz. of marinara into a souffle cup. Serve on the side as a dipping sauce.



8

Wrap in foil and place in hot holding cabinet or Cambro to keep hot.



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Sweet Chili Meatball Rice Bowl

Combat menu-fatigue and infuse flavor into your menus with this Asian-Inspired Rice Bowl recipe featuring our Sweet Thai Chili Sauce.

Service Models:

- Classroom
- Traditional
- Grab 'n Go
- Take Home



Sweet Chili Meatball Rice Bowl Step-by-Step Cooking Instructions & Assembly

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2 M/MA • 1.0 Grain •
½ c Dark Green Veg • ½ c Fruit

1

Place unopened Sweet Chili Sauce bag in a perforated full-sized pan and heat for approximately 30-45 min. Remove from oven & check for an internal temp. of 135°F.



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2

- Place meatballs in a full-sized hotel pan, adding $\frac{1}{4}$ cup of water to the pan as well.
- Cover and heat in 350°F convection oven for about 20-25 minutes or until product reaches serving temp of 135°F.



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3

- Once the meatballs have reached serving temperature, remove from oven.
- Add 60 oz. (3.75 lbs.) of heated Sweet Chili Sauce to 5 lbs. of cooked meatballs.



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4

Cook rice per
manufacturer's
instructions.

Portion ½ cup of cooked
rice in bowl or container.

Swap rice
with broken
spaghetti noodles
for an easy
lo-mein!



5

Portion 4 meatballs with
sauce over rice.

Close lid on container and
place in hot holding cabinet
or Cambro until ready for
service.

If available,
try serving in
Chinese Takeout
Containers!



6

Make it a Meal!

Serve with a
½ cup of steamed broccoli
and ½ cup mandarin
oranges.

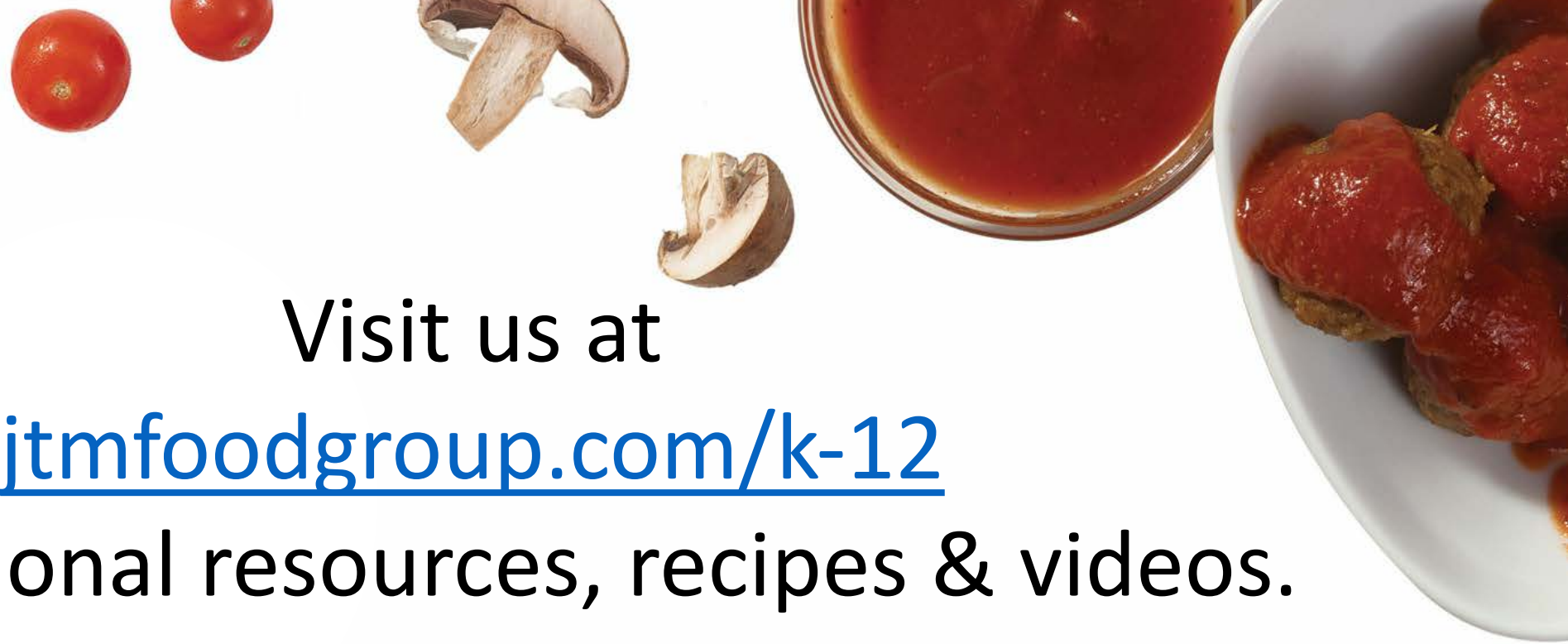
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Transporting Meal Tips

- On the day of service, stack meals onto trays for transporting to classroom or feeding location.
- Load trays onto rolling racks or cambros and transport to the classrooms or feeding locations.





Visit us at
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