

## Peach Jalapeño Sauce Served Over Meatball Sub



Category: Entrée

Portion Size(s): 1 Sub

Meal Components: 2.5 oz eq meat/meat alternate; 2 oz eq grain

Ingredients:	100 Portions	
	Weight	Measure
Peaches and juice, diced, extra light syrup, canned (USDA and Commercial)	6 lbs 4 oz	3 qts OR 1 #10 can
Jalapeños, canned, drained	4 oz	1 cup
Onion powder		1 Tbsp 1 tsp
Granulated garlic		1 Tbsp 1 tsp
Lime juice, bottled		1 Tbsp 1 tsp
Apple cider vinegar		¼ cup
Water, cold	8 fl oz	1 cup
Cornstarch		¼ cup



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### Directions:

1. Prepare Sauce: Add all ingredients except water and cornstarch into a blender (Note: Depending on how many ounces the blender being used is, may need to divide ingredients to blend in batches.) Blend for 2-4 minutes or until smooth. CCP: Hold at 40 °F or lower.
2. Cook Sauce: Place blended ingredients into a pot. Heat on medium heat. In a small bowl, whisk cold water and cornstarch to make a slurry. When sauce begins to boil, slowly whisk in slurry. Cook for 2-3 more minutes, or until sauce is thick. Remove from the heat. CCP: Hold at 140 °F or higher. OR
3. Heat in the oven. Place sauce in a 10-3/8" x 12-3/4" x 4" (half) steamtable pan. Place in the oven and heat for 15 minutes, remove from the oven and slowly whisk in slurry. Place back in the oven for 5 minutes, remove and whisk. Repeat until sauce thickens. CCP: Hold at 140 °F or higher.
4. Build Subs: Do not hold subs in warmers for more than 30 minutes. Before service, place 4-meatballs inside each sub, top with cheese. Place in the warmer for no more than 30 minutes or melt cheese in the oven for 4-5 minutes. CCP: Hold at 140 °F or higher.
5. Serve Subs: Top each sub with 2 Tbsp (#30 scoop) peach jalapeno sauce or serve sauce on the side. CCP: Hold at 140 °F or higher.

*For Grab n Go Service: Wrap buns in food grade paper wrap or parchment paper. Place meatballs, cheese, and sauce in heatproof containers with lids. CCP: Hold and serve at 140 °F or higher.*

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## Nutrients Per One Serving (K-12):

Calories	372 kcal	Total Fat	17 g	Total Dietary Fiber	3 g	Vitamin C	2 mg
Saturated Fat	7 g	Trans Fat	0 g	Protein	21 g	Iron	8 mg
Sodium	555 mg	Cholesterol	49 mg	Vitamin A	76 IU		
Sugars	6 g	Carbohydrates	36 g	Calcium	48 mg		

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## Components Per One Serving (K-12):

Meat/ Meat ALT	Grain	Vegetable(s)	Fruit	Milk
2.5 oz.eq.	2 oz.eq.	0 cup(s)	1 cup(s)	0 cup(s)

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## Serving Size:

Serving Size: 1 Sub	Yield: 100 Subs
NSLP/SBP Crediting Information	
K-8:	2.5 oz eq meat/meat alternate; 2 oz eq grain
9- 12:	2.5 oz eq meat/meat alternate; 2 oz eq grain

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