

# Savory Nosh Tray

This savory nosh tray has all you need for a party. Tender Italian style meatballs, battered onion green beans and crisp potato skins are served with a rich garlic Parmesan sauce. The balsamic Parmesan roasted brussel sprouts are the perfect accompaniment. Enjoy!



# SAVORY NOSH TRAY



DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson Foods	40 each	Bonici FC Oven Roasted Italian Style Pork & Beef Meatball .5oz 320 Count 2/5 lb.	5.20	10728400269	
Savor Imports	1 lb.	Roasted Brussel Sprouts	2.56	689581	
Penobscot McCrum	30 each	Baked Potato Split Skins	3.90	00007	
Ajinomoto	40 pcs.	Fred's Toasted Onion Battered Green Beans	2.00	241120	
Ventura Foods	2 cups	Garlic Parmesan Sauce	1.60	22774-SCR	
Savor Imports	1 oz.	Balsamic Glaze	.49	645832	
BelGioioso	1 oz.	Parmesan, Shredded	.28	35925	

## FOOD COST CALCULATOR

Menu Price \$	\$52.00
Total Cost \$	\$16.03
Cost Margin %	31%
Net Profit \$	\$35.97

\*Approximate ingredient costs & gross profit



Recipe Created by:

Waypoint Corporate Chefs

Directions for the Operator:

1. Preheat fryer to 350°, preheat oven to 400°.
2. Bake the meatballs in an oven-safe pan, covered with foil for about 20 minutes or until hot.
3. Place the brussel sprouts on a lined sheet pan that has been sprayed with pan spray. Bake for about 15-20 minutes or until hot and crisp.
4. When the oil is hot, fry the potato skins in batches until golden and crisp. Drain on paper towels and season with salt.
5. Fry the green beans until golden and drain on paper towels.
6. Package hot food for transport along with the garlic parmesan sauce, glaze and parmesan cheese packaged on the side.

Directions for the Consumer:

1. Hold hot items in a 325° oven to keep warm.
2. To serve, arrange the meatballs, brussels, green beans and potato skins in individual boxes/containers or in chafers or on trays.
3. Drizzle the brussel sprouts with the balsamic glaze and parmesan right before serving. Serve with the garlic parmesan sauce for dipping.