

Mini Mozzarella Bites w Marinara

Recipe R1153

Yields: 113 Servings

Pro Tip

Place bites single layer and do not crowd for even baking

Gather Ingredients:

- Mini Mozzarella Bites
- Marinara Sauce

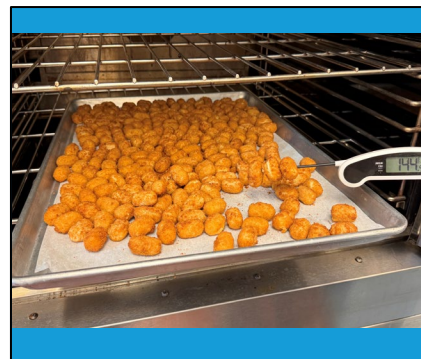
Equipment Needed:

Disp. gloves	Scale
Full-size sheet-pans	2 lb. food tray
Pan liner	5.5 oz. plastic container & lid
Oven mitts	
Food thermometer	

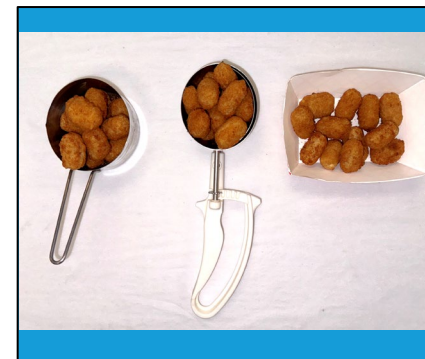
1. Place FROZEN Mozzarella Bites 1 bag per tray making sure they are spread out



2. Preheat oven to 350, bake for approx. 4 minutes until internal temperature reaches 140 - 150



3. Place 12 bites per serving - use these tools to help ensure proper portion size



4. Prepare to portion the sauce by placing a 5.5 oz cup on the scale, press the tare button, weigh 2.2 oz of sauce, and mark with a sharpie.



5. Set up the plastic cups and pour the sauce using the sample cup as a guideline



6. Use a 2 lb. tray to serve the bites and sauce and leave room for the remaining meal items

