

**Hormel**  
**THICK  
& EASY**

# ZOMBIE EYE ITALIAN MEATBALLS





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## INGREDIENTS

	3 Meatballs	18 Meatballs	36 Meatballs
<b>THICK &amp; EASY® Bulk Pureed Beef</b>   Item: 78544	1/3 cup	18 oz (about 2 cups)	1 - 2.25 lb. bag
Onion powder	¼ tsp	1 ½ tsp	1 Tbsp
Garlic powder	¼ tsp	1 ½ tsp	1 Tbsp
Black pepper	dash	¼ tsp	½ tsp
Dry Italian seasoning	Several dashes	1 tsp	2 tsp
Grated Parmesan cheese	¼ tsp	1 ½ tsp	1 Tbsp
Olive oil	Several drops	½ tsp	1 tsp
Cayenne pepper (optional)	Dash	Dash	1/8 tsp
Alfredo sauce, sour cream, white sauce	As needed	As needed	As needed
Black food coloring, gel icing or dark gravy	As needed	As needed	As needed

## NUTRITION

Serving Size:  
3 oz (3- 1 oz meatballs)

**Calories:** 150

**Total Fat:** 8g

**Saturated Fat:** 3.5g

**Trans Fat:** 0g

**Cholesterol:** 30mg

**Sodium:** 410mg

**Total Carbs:** 3g

**Dietary Fiber:** 0g

**Total Sugars:** 0g

**Added Sugars:** 0g

**Protein:** 16g

**Calcium:** 4% DV

**Iron:** 8% DV

**Potassium:** 2% DV

## DIRECTIONS

1. Thaw **THICK & EASY® Bulk Pureed Beef** in refrigeration overnight.
  2. Place beef into a mixing bowl. Add seasonings, parmesan cheese and oil and mix thoroughly to combine ingredients.
  3. Place mixture into a pan; cover and heat to 160°F.
  4. Hold for service at 135°F or higher.
5. **TO SERVE** Portion into meatballs using a #40 scoop (about 1 oz per meatball; 3 meatballs per serving).
  6. Using a gloved hand or spoon, make a thumbprint sized indentation on top of each meatball.
  7. Fill indentation with alfredo sauce, sour cream, or other white sauce.
  8. Add a small amount of black icing, food coloring or gravy in center of white sauce.
  9. Serve with pureed pasta and thickened red sauce, if desired.