Meatballs

Beef & Poultry (** *



Number	Description

Buon Gusto

Baked Beef & Turkey

BVBBT005	0.5 oz. Cooked	10743767999886
BVBBT010	1.0 oz. Cooked	10743767999879
BVBBT015	1.5 oz. Cooked	10743767999862
BVBBT020	2.0 oz. Cooked	10743767999855

Baked Turkey

BVBTK005	0.5 oz. Cooked	10743767999787
BVBTK010	1.0 oz. Cooked	10743767999770
BVBTK015	1.5 oz. Cooked	10743767999763
BVBTK020	2.0 oz. Cooked	10743767999756

Baked Beef & Chicken

BVBBC005	0.5 oz. Cooked	10743767715042
BVBBC010	1.0 oz. Cooked	10743767715059
BVBBC020	2.0 oz. Cooked	10743767715073

Baked Chicken & Beef

BVBCB020	2.0 oz. Cooked	10743767716070
BVBCB010	1.0 oz. Cooked	10743767716056
BVBCB005	0.5 oz. Cooked	10743767716049

All our meatballs are shipped with the following specifications

Packaging	Net Weight		Pallet Config	TI/HI
FS 2-5 lb. bags	10	0.41	160	20/8

1 South Industrial Blvd. Bridgeton NJ, 08302 856.453.7972

sales@buonavitainc.com

buonavitainc.com

Buon Gusto is a crowd-pleaser that fits perfectly on any menu. We use a blend of USDA beef, chicken or turkey to create a delicious alternative to our beef and pork products.

Recommended Recipe

Meatballs 'n' Waffle Sliders

before closing the lid. Keep finished waffles warm in

Buona Vita's Buno Gusto Meatballs are sandwiched between sweet and savory bacon cheddar waffles, then drizzled with maple syrup. Serves: 4

1. Preheat oven to 250° Fahrenheit and place a rack in the middle for keeping waffles warm.

2. Combine cheddar and 1/4 cup bacon with waffle batter.

3. Heat a waffle iron. Once hot, begin cooking waffles one at time adding 1 Tbsp. of the chopped bacon, to the top of each waffle

Ingredients 16 Buona Vita Beef and Pork Meatballs, baked at 350° for 15 minutes or until heated through Waffle batter, prepared according to package directions 2 cups Cheddar, shredded Bacon, chopped fine Maple syrup Whipped butter Toothpicks

4. To prepare sliders, quarter each waffle center of half of the quarters. Place a second, empty waffle quarter on top of the meatball, place a meatball on top of the second waffle, and secure the slider with a toothpick. Drizzle with maple syrup and serve with

