



Cuban Sandwich

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Try this tasty recipe for a Cuban sandwich from Chef John. He builds it with Swiss cheese, ham, pulled pork, pickles, and zesty sauce on crusty bread.

Servings: 8 → 40

PREP TIME	COOKING TIME	TOTAL TIME
15 MIN	10 MIN	25 MIN

Ingredients

Sauce

2 1/2 cups mayonnaise
2 1/2 cups mustard
1/2 teaspoon cayenne pepper

Sandwich

6 pounds 4 ounces cuban bread
2 pounds 8 ounces Swiss cheese, slices
1 pound 14 ounces smoked fully-cooked ham, thinly sliced
5 cups cooked pulled pork, heated
10 dill pickle, large sliced thinly lengthwise
1 1/4 cups butter

Nutrition

Calories 540, Total Fat 29g, Saturated Fat 11g, Trans Fat 0g, Polyunsaturated Fat 7g, Monounsaturated Fat 7g, Cholesterol 71mg, Sodium 1270mg, Total Carbohydrates 44g, Dietary Fiber 2g, Sugar 8g, Protein 24g, Vitamin A 614IU, Vitamin C 0mg, Calcium 321mg, Iron 3mg, Phosphorous 375mg, Potassium 310mg

Cooking instructions

1. Gather all ingredients and equipment.
CCP: Wash your hands with warm water and soap for at least 20 seconds
CCP: Follow community policies for major allergens and gluten regarding identification, labeling and measures to control cross contact.
2. Prep pickles as directed above.
CCP: Clean lids before opening canned goods.
Drain and rinse canned legumes & vegetables.
3. Mix mayonnaise, mustard, and cayenne together in a bowl to make sauce.
4. Trim off ends of bread. Cut loaf in half and evenly split bread to make tops and bottoms.
5. Spread each half on both sides generously with mayo-mustard sauce.
6. Portion ingredients on bottom half of each 10 ounce bread loaf in this order: 2 ounces Swiss cheese, 3 ounces ham, 1/2 cup hot cooked pork, pickle slices, and 2 more ounces Swiss cheese. Place tops on sandwiches.
7. Melt butter on a griddle over medium heat. Place sandwiches on the griddle and press sandwiches down with a heavy weight, such as a skillet or foil-wrapped brick. Toast sandwiches until bread is crisp and to the stated CCP temperature, 3 or 4 minutes per side.
CCP: Cook to a minimum internal temperature of 140°F (60°C)
8. Cut each sandwich into 4 portions. Hold for service.
CCP: Hold at an internal temperature of 140°F (60°C) and above.

Serving instructions

Serve 1 each (1/4 sandwich) using tongs for approved diet types and textures.

DIET TYPES

Diabetic (CCHO): YES, serve open faced on half slice of bread
Heart Healthy/Cardiac: Pulled Pork BBQ served on a bun
Low Sodium: Pulled Pork BBQ served on a bun
Vegetarian: Vegetarian Pork Chop on bun or refer to Vegetarian Tip Sheet for products
Gluten Free: YES on GF bread, refer to Gluten Free Tip Sheet for products

TEXTURES & CONSISTENCIES

FF: YES, cut in half
EC7/Soft: Pulled Pork BBQ served on a bun
SB6: Soft and Bite Sized Pulled Pork BBQ and see IDDSI Bread Collection
MMS: Minced and Moist Pulled Pork BBQ and see IDDSI Bread Collection
PU4: Pureed Pulled Pork BBQ and see IDDSI Bread Collection

Allergens

egg, milk, yeast, gluten, mustard, lactose, wheat

Notes

Recipe adapted by RecipeTree.Pro for healthcare use/food service on 1.22.25. Consider increasing starch portion of the meal if not serving bread to SB6/MM5/PU4.

Equipment

bowl, griddle, tongs, foil, skillet or foil wrapped brick or cast iron grill press

Tags

sandwich, skillet or foil wrapped brick or cast iron grill press, foil, tongs, griddle, bowl, finger food, diabetic, cuban, allrecipes, parent recipe, regular, pork, entree, entree/main dish, dinner, lunch
