



CUBAN SANDWICH

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| Recipe Project Name/Written By: | Dairy MAX, Revised by To Taste |
| Recipe Category: | Lunch, Grab & Go, Speed Scratch |
| Cooking Process: | #2 Same Day Service |
| Prep Time: | 30 minutes |
| Cook Time: | 12 minutes |
| Total Time: | 42 minutes |
| K-12 Portion Size: | 1 sandwich |
| Meal Pattern Contribution: | 2 oz eq WGR grain, 2.25 oz eq m/ma |

| INGREDIENTS | 40 Servings | | 80 Servings | | DIRECTIONS |
|--|-------------|-----------|-------------|-----------|--|
| | Weight | Measure | Weight | Measure | |
| Pork, pulled, cooked, frozen USDA foods | 5 lb | | 10 lb | | 1. Thaw pork and turkey ham overnight. CCP: Hold at 41° F or below. |
| Turkey ham, smoked, sliced, frozen, USDA foods | 3 lb 12 oz | | 7 lb 8 oz | | |
| Cheese, Swiss, low-sodium, sliced, 0.5 oz | | 40 slices | | 80 slices | 2. Preheat convection oven to 400° F. Line sheet pans and spray with non-stick spray. CCP: No bare hand contact with ready to eat food. |
| Hoagie bun, WGR, 2 oz eq | | 40 each | | 80 each | |
| Mustard, yellow | | 1 1/4 cup | | 2 1/2 cup | 3. Cut cheese slices in half diagonally to create triangles. 4. Build sandwiches. Open buns and spread a 1/2 Tbsp mustard to cover both cut sides. On the bottom half of the bun, layer 1.5 oz turkey ham, a #16 disher (2 oz) pulled pork, 4 pickles, and 2 triangles of Swiss cheese. Place top half of bun on top of cheese. |
| Pickles, hamburger style chips, reduced sodium | | 160 each | | 320 each | |
| | | | | | 5. Spray sandwiches with non-stick spray and place another sheet pan on top of the sandwiches to mimic a sandwich press. Gently push the pan down to press. |
| | | | | | 6. Bake 10-12 minutes until the buns are lightly browned and cheese is melted. CCP: Heat to 135° F or higher for at least 15 seconds. |
| | | | | | CCP: No bare hand contact with ready to eat food. |
| | | | | | 7. Serve one sandwich to each student. Cut in half diagonally for a pretty presentation. |
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NUTRITION INFORMATION

Serving Size 1 sandwich

NUTRIENTS AMOUNT

Calories 401

Total Fat 17 g

Saturated Fat 8 g

Cholesterol 89 mg

Sodium 655 mg

Total Carbohydrate 32 g

Dietary Fiber 3 g

Total Sugars 3 g

Added Sugars 2 g

Protein 31 g

Vitamin D 0.1 mcg

Calcium 316 mg

Iron 2 mg

Potassium 161 mg

N/A=data not available.

ALLERGENS: Milk, Wheat, Soy

Allergen and nutrient information may vary based on the specific products and ingredients used on site.

***MARKETING GUIDE**

| Food as Purchased for | 40 Servings | 80 Servings |
|-----------------------|-------------|-------------|
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NOTES

*See Marketing Guide for AP (As Purchased) weights when EP (Edible Portion) weights are provided in the recipe.

YIELD/VOLUME

| 40 Servings | 80 Servings |
|-------------|-------------|
| N/A | N/A |
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