

Traditional Cubano



The "classic" with layers of smoky Chipotle marinated pork and sweet ham balanced by cool and crunchy pickles and tangy mustard featuring a blend of *Minor's* Caribbean Sauce. Pressed and grilled in a crusty cuban roll until the swiss cheese melts.

Yield	6-1/2 oz.
Serves	1
Preparation time	1 minute
Cooking time	4 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
3	oz	1	each	Baguette	
3	oz			Chipotle Marinated Pork Loin - prepared	cooked, sliced, (see recipe)
.25	oz	1	each	Ham, 25% less sodium	sliced, thin
.35	oz			Swiss cheese	
4	ea			Dill Pickles	sliced

Preparation Steps

1. Add pork, ham, cheese, and pickles to bottom piece of bread.
2. Spread Caribbean Mustard to top piece of bread and add to top of sandwich.
3. Press and grill sandwich until warm and toasted.

Chef's tip

While constructing the sandwich, spread guest's choice of *Minor's* flavored mustard and/or Signature Mayonnaise on the inside part of the bread, or serve on the side.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	417.3
Energy (Kj)	1752.8
Protein (g)	28.8
Carbohydrate, total (g)	46
Fats, total (g)	12.1
Sugars, total (g)	2.4
Fats, saturated (g)	4.6
Fiber, total dietary (g)	2.7
Sodium (mg)	763.5
Calcium (mg)	158.9
Cholesterol (mg)	63.2
Iron (mg)	3
Vitamin A (µg_RAE)	37.6
Vitamin C (mg)	3.6

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.