



825143 - Cuban Sandwich

Source: K12 Culinary

Number of Portions: 32

Size of Portion: each

Alternate Recipe Name: Classis Cuban Sandwich

Alternate Recipe Name 2: Cuban Pork Sandwich

Components:

Meat/Alt: 2.5 oz

Grains: 2 oz

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Whole Grain Rich

Attributes:

Meat/Meat Alter

Grain

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
826502 Pork, Pulled, no sauce, Chandler B07-000..... 011937 PICKLES,CUCUMBER,DILL.....	5 lbs 8 ozs	Thaw 5 lb. bag of prepared pulled pork in the refrigerator overnight. Place unopened bag of pork in 4 inch half size steamtable pan and place in steamer and heat. Open heated bag of pork and drain liquid and fat. Note: 5 lb. bag yields about 4 pounds of drained meat. Chop any especially large pieces of meat. Cover and hold in hot cabinet until ready to use. CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
826516 Roll, Sub, Dough, Rich's 11782.....	32 each, 2 oz	Thaw sub roll dough overnight and prepare according to the recipe. Split cooled, baked rolls lengthwise.
002046 MUSTARD,PREPARED,YELLOW..... 050425 TURKEY HAM, SMOKED, WATER ADDED, COOKED.... 050339 CHEESE, MOZZARELLA, LITE, FROZEN, SHREDD.....	2 cups 1 lb 2 lbs	Assemble sandwiches in the following order: • Spread 1 Tablespoon of yellow mustard on the lower half of each bun. • Fold one (1/2 ounce) slice of the turkey ham in half and place on top of the mustard on the bun. • Portion 1 oz. of the drained, shredded pork on top of the turkey ham using no. 30 disher or scoop. Be sure to yield test to determine if disher size is correct for the 1 oz. of shredded pork. • Place ¼ oz. (4 slices) of the dill pickle chips over the pork. • Using a 2 oz. spoodle, place 1 oz. of shredded mozzarella cheese over the pickles and pork. • Place the top half of the bun on top of the cheese.

		<p>Place sandwiches on a parchment-lined sheet pan, leaving 3 to 4 inches between each sandwich. Lightly spray the surface of the buns with pan release spray. Place 1-2 sheet pans on top of the sandwiches to press down and place in a preheated 350 degree F oven.</p> <p>Bake for about 3-5 minutes, or until the bread is lightly toasted on top and the cheese is melted.</p> <p>Alternately, sandwiches may be grilled in a sandwich press if available.</p> <p>CCP: Heat to 135° F or higher.</p>
		<p>Transfer to steamtable pan for service.</p> <p>Sandwiches are best prepared for just in time service to avoid excessive leftovers. Leftovers are not good quality when reheated.</p>

*Nutrients are based upon 1 Portion Size (each)

Calories	413	kcal	Cholesterol	75	mg	Sugars	*5.7*	g	Calcium	233.37	mg	30.44%	Calories from Total Fat
Total Fat	13.97	g	Sodium	974	mg	Protein	30.16	g	Iron	2.90	mg	13.00%	Calories from Saturated Fat
Saturated Fat	5.97	g	Carbohydrates	32.57	g	Vitamin A	229.7	IU	Water ¹	*19.72*	g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00	g	Dietary Fiber	3.75	g	Vitamin C	0.4	mg	Ash ¹	*0.70*	g	31.55%	Calories from Carbohydrates
												29.21%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.