



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:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
826502 Pork, Pulled, no sauce, Chandler B07-000.....	5 lbs	<p>CCP: Hold at 41° F or lower.</p> <p>Thaw prepared pulled pork in the refrigerator overnight.</p> <p>On day of service, place each unopened bag of pork in a 4 inch half size pan and heat in the steamer. Open bag and drain away liquid fat. Chop any visibly large pieces.</p> <p>Note: 5 lb bag yields about 4 lb meat.</p> <p>CCP: Heat to 135° F or higher.</p> <p>CCP: Hold at 135° F or higher.</p>
826516 Roll, Sub, Dough, Rich's 11782.....	32 each, 2 oz	<p>Thaw sub roll dough overnight and prepare according to the recipe. Split cooled, baked rolls lengthwise.</p> <p>CCP: No bare hand contact with ready to eat food.</p>
002046 MUSTARD,PREPARED,YELLOW..... 051525 Turkey, Deli Ham, Smoked, Frozen..... 011937 PICKLES,CUCUMBER,DILL OR KOSHER DILL... 051558 Cheese, Mozzarella, Lite, Shredded.....	2 cups 1 lb 8 ozs 2 lbs	<p>Assemble sandwiches in the following order:</p> <ul style="list-style-type: none"> • Spread 1 Tbsp of yellow mustard on the bottom half of each bun. • Fold one (1/2 oz) 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. 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 food release spray. Place 1-2 sheet pans on top of the sandwiches to press down and place in a preheated 350° F oven. Bake for about 10-15 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. CCP: Heat to 135° F or higher.</p>
		<p>Transfer to 2 inch full size pan for service.</p> <p>Sandwiches are best prepared for just in time service. CCP: Hold for hot service at 135° F or higher.</p>

*Nutrients are based upon 1 Portion Size (each)

Calories	396 kcal	Cholesterol	72 mg	Sugars	5.7 g	Calcium	*33.37* mg	29.22%	Calories from Total Fat
Total Fat	12.87 g	Sodium	1071 mg	Protein	30.65 g	Iron	*2.77* mg	11.75%	Calories from Saturated Fat
Saturated Fat	5.18 g	Carbohydrates	32.84 g	Vitamin A	*29.7* 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	*0.8* mg	Ash ¹	*0.70* g	33.14%	Calories from Carbohydrates
								30.94%	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.