



Cuban Sandwich

Whole grain hoagie roll stuffed with thin sliced turkey, swiss cheese, pickle slices Cuban sandwich style.

Servings: 10 servings

Ingredients	Amount	Amount
AdvancePierre Foods Fully Cooked Un-Sauced Pulled Pork #68168	24 oz.	2 C.
Whole Grain Hoagie Rolls		10 ea.
Low-Sodium, Low-Fat Turkey Ham, Thinly Sliced	7.60 oz.	
Low-Sodium, Low-Fat Swiss Cheese, Thinly Sliced (About ½ oz. in weight)	5 oz.	
Very Thin Pickle Slices		20 ea.
Yellow Mustard	Optional	

DIRECTIONS:

1. To heat the pulled pork: Bring large pot of water to a boil on the stove top. Place unopened bag of pulled pork into water and heat until internal temperature is 140°F.
2. Assemble sandwich by placing 2.35 oz. of pulled pork on bottom bun.
3. Place 0.76 oz. turkey ham, ½ oz. swiss cheese, and 2 pickle slices on pulled pork.
4. Place top bun on and warm sandwiches in a 300°F oven for about 5 minutes.
5. CCP: Hold for hot service at 145°F or higher.
6. Serve warm sandwiches with side of yellow mustard.

AdvancePierre® PRODUCTS USED:

#68168, AdvancePierre Foods Fully Cooked Un-Sauced Pulled Pork

SKU Number: 68168

CN Portion	2.35 oz.
M/MA (oz)	2.00

Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	80
Total Fat (g)	2.00
Saturated Fat (g)	0.50
Sodium (mg)	160
Carbs (g)	0
Protein (g)	14

