



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.
Turkey ham, smoked, sliced, frozen, USDA foods	3 lb 12 oz		7 lb 8 oz		CCP: Hold at 41° F or below.
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.
Hoagie bun, WGR, 2 oz eq		40 each		80 each	CCP: No bare hand contact with ready to eat food.
Mustard, yellow		1 1/4 cup		2 1/2 cup	3. Cut cheese slices in half diagonally to create triangles.
Pickles, hamburger style chips, reduced sodium		160 each		320 each	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.
					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.

CUBAN SANDWICH

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

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

