

ROAST PORK CUBANO SANDWICH W/MOJITO DIP



Ingredients

Italian Dressing, lite or low calorie	2 1/3 cups
Lemon Juice	2/3 cup
Light Mayonnaise	1 1/2 cup 1 Tbsp
Deli ham, sliced	1 lb 9 oz
Roasted pork loin, cooked	1 lb 9 oz
Jack cheese	50 slices
Butter, room temperature	1/4 cup
Dill pickles, sliced	100 slices
Ciabatta bread or oval shaped sub or bulky rolls, split	25 rolls

Calories: 324
Fat: 17g
Cholesterol: 63mg
Sodium: 843mg

Points of Contact

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METHOD OF PREPARATION:

1. Preheat flat top grill to 350F
2. Cut Bread roll in half.
3. On the inside of each roll, spread 1/2 tablespoon of light mayonnaise.
4. Place 2 slices of cheese on one side of the roll, top with 1oz or 1 slice of ham, 1 oz or 2 slices of roasted pork and arrange approximately 4 pickles on top. Close sandwich.
5. Spread butter on the top and bottom of each sandwich
6. Place sandwich on heated flat top grill. As the sandwich is cooking press down with a metal spatula
7. Cook until golden brown, approximately 4 minutes. Flip the sandwich and cook in the same manner until browned, approximately 4 minutes.
8. Cut sandwiches in half and serve with 1 oz of Citrus Mojito Dip.
9. Citrus Mojito Dip
Mix together Italian Dressing and lemon juice and place in 1 oz cups.

For more information on the Grilled Cheddar, Bacon and Tomato Sandwich and other recipes, visit our website at www.usafservices.com