

Florida Cubano Sandwich

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Servings: 4

yellow mustard (for spreading)
1 loaf Cuban bread or other soft bread, split
6 ounces sliced roast pork
6 ounces sliced ham
6 ounces sliced Swiss cheese
6 to 8 pickle slices
melted butter (for brushing)

Preparation Time: 10 minutes

Preheat the oven to 425 degrees.

Spread the mustard onto the cut sides of the bread. Sandwich with the roast pork, ham, Swiss cheese and pickles.

Brush the outside of the sandwich with melted butter. Wrap in foil. Place between two baking sheets and press down with an ovenproof skillet. Transfer the sandwich (with the baking sheet and skillet on top) to the oven.

Bake until warmed through and the cheese is melted, about 20 minutes.

Let cool slightly, then unwrap and cut into four pieces.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .