

## **Cuban Sandwich**

Servings: 1

## INGREDIENTS

- 1⁄3 ea Chef's Line™ French Baguette
- 3 oz Metro Deli $^{\rm {\scriptscriptstyle TM}}$  Uncured Ham, thinly sliced
- 3 oz Chef's Line Pork Butt, thinly sliced
- 2 oz Glenview Farms® Swiss Cheese, sliced
- 1 oz Monarch® dill pickles
- $1\,{}^{1}\!/_{\!2} \quad \text{oz Rykoff Sexton}^{{}^{\mathrm{TM}}}\operatorname{Dark}Ale\,Mustard$

## PREPARATION

Slice baguette in half lengthwise. Invert and build the sandwich inside out.

Smear mustard on both the top and bottom of the baguette.

Build sandwich in this order: swiss cheese, ham, pork, pickles, swiss cheese.

Place the top on. Put into pannini press or griddle with weight.

Serve with Classic Tureen  $^{\scriptscriptstyle (\! B\!)}$  Black Bean Soup.





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