

Cubano Sandwich with Dijon Roasted Pork Loin, & Smoked Ham

Dijon & Herb Roasted Pork Loin Serves 6-8

Dijon and Herb Roasted Boneless Pork Loin **Prep Time: 10 min** **Cook Time: 35 min**

Ingredients

Boneless Pork Loin Tied 1 each

Dijon Marinade **Yields 1 Cup**

Ingredients

Dijon Mustard 4 Tbsp.
EVOO 4 Tbsp.
Chopped Fresh Thyme 1 Tbsp.
Chopped Fresh Rosemary 1 Tbsp.
Chopped Fresh Parsley 1 Tbsp.
Kosher Salt 2 Tbsp.
Ground Black Pepper 1 Tbsp.

Method

Preheat your oven to 375 degrees. In a small mixing bowl combine EVOO, Dijon, Chopped Herbs, Salt and Pepper and Whisk to combine. Generously smear the herb Dijon mustard all over the pork and transfer to a baking dish with a rack. Bake at 375 for 35-40 minutes or until the internal temperature of the pork chop reaches 145 degrees. Remove from the oven and let rest for 10 minutes and serve or cool down to slice like deli meat to make Cuban Sandwiches.

Cubano Sandwich **Prep Time: 10 Min** **Cook Time: 10 Min**

Ingredients

Baguette 12" 4 each
Roasted Pork Loin Sliced 1 Pound
Smoked Ham Sliced 1 Pound
Swiss Cheese Slices 12 Slices
Pickles Sliced 2 Cups
French's Yellow Mustard ½ Cup
Hellman's Mayo ½ Cup
Butter or Oil 2 Tbsp.

Method

Warm a griddle or nonstick pan over medium heat. Cut your baguettes in half length-wise and spread 2 Tbsp. of Mustard on the Bottom of the baguette, and 2 Tbsp. of Mayo on the Top of the banquette. Repeat with remaining 3 Baguettes.

Next layer the bottom of the baguette first with sliced pickles to cover the mustard then ¼ Pound of the thinly sliced roasted pork loin and ¼ pound of the thinly sliced smoked ham. Top the meat with 3 slices of Swiss cheese, and finish with the top side of the bread.

Lightly coat the griddle with butter and press 2 sandwiches at a time weighing them down with a heavy pan on top of them to press. Allow them to cook for about 2-3 Minutes or until the bread becomes golden brown and crunchy. Flip and Continue to cook an additional 2-3 Minutes or until the Top Side of the bread is golden brown and crunchy and the cheese is fully melted.

Slice the sandwiches in half with a serrated knife and serve with your favorite chips and additional pickles.