

Cuban Sandwich - CACFP

General Information

Recipe #	Category	Source
1993954	Lunch Entree	Local

Ingredients

Name	Quantity	+ Quantity 2
Mustard, prepared, yellow	¼ c. or 1 packet	
Spices, pepper, black	½ tsp. ground	
Spices, cumin seed	½ tsp. ground	
Pork Shreds, Sous Vide, 240/2.23oz, 33.5#, 2M, Comida Vida, 470510	1 lbs.	
Beverages, water, tap, municipal	2 tbsp.	
Ham, 97% Fat Free, Cooked, Whole, 4/10#, USDA, 100184	1 lbs.	
Cheese, swiss, low sodium	8 oz.	
Pickle relish, hamburger	¾ c.	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	12 ½ bun	



Preparation Instructions

HACCP Process: #2 - Same Day Service

1. In a hotel pan, or a 12x20 inch pan, mix together mustard, pepper, and cumin. Stir in shredded pork and water. Cover with foil and bake in a 350 degree F oven for 25 minutes.
2. To assemble the sandwiches: place 1 slice of ham, 2 slices of cheese (0.6 oz), 1 oz of pork, and 1 TBSP of pickle relish on bread, top with other piece of bread.
3. Place sandwiches on a sheet tray, or 18x13 inch tray, cover with foil and bake in a 350 degree F oven for 10-15 minutes. Cut in half and serve hot.

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

[insert storage & handling instructions from ingredient file]. Place product in a single layer on a clean pan.

Preheat oven [insert oven type & oven temp from ingredient file].

Place in oven and bake [insert heating instructions from ingredient file].

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Serving Size **1/2 Each** Yield **25.00**

Nutrition Facts

Serving Size 1/2 Each (85 gm)

Amount Per Serving	% Daily Value*
Calories	162.766
Total Fat 5.406 gm	8.316%
Saturated Fat 2.442 gm	12.208%
Trans Fat 0.000* gm	
Cholesterol 29.471 mg	9.824%
Sodium 412.460 mg	17.186%
Total Carbohydrate 18.052 gm	6.017%
Dietary Fiber 1.344 gm	5.376%
Total Sugars 2.676* gm	
Includes 1.500 * gm of Added Sugars	
Protein 12.137 gm	24.275%
Vitamin A 20.699* mcg RAE	2.3%
Vitamin C 0.177* mg	0.295%
Vitamin D 0.045* mcg	0.227%
Calcium 112.621 mg	11.262%
Iron 1.107 mg	6.152%
Potassium 145.573* mg	3.097%
Saturated Fat % of Calories	13.500 %
Added Sugar % of Calories	3.686 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

CCP: Heat to 165° F or higher for at least 15 seconds.

Grains

1 oz

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

Added Sugar Limitations

Not applicable.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

Vendors

Alpha Baking Co. 

Comida Vida 

USDA Foods in Schools 

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated

01-06-2026

Created

10-16-2025

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