

# Cuban Sandwich - NSLP

## General Information

Recipe #	Category	Source
1993953	Lunch Entree	Local

## Ingredients

Name	Quantity	Quantity + 2
Mustard, prepared, yellow	1 pt. or 1 packet	
Spices, pepper, black	1 tbsp., 1 tsp. ground	
Spices, cumin seed	1 tbsp., 1 tsp. ground	
Pork Shreds, Sous Vide, 240/2.23oz, 33.5#, 2M, Comida Vida, 470510	8 lbs.	
Beverages, water, tap, municipal	1 c.	
Ham, 97% Fat Free, Cooked, Whole, 4/10#, USDA, 100184	8 lbs.	
Cheese, swiss, low sodium	4 lbs.	
Pickle relish, hamburger	1 qt., 1 pt.	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	100 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. 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].

## Cuban Sandwich - NSLP

Serving Size 1 Each Yield 100.00

## Nutrition Facts

Serving Size 1 Each (169 gm)

Amount Per Serving

Calories 325.532

% Daily Value\*

Total Fat 10.811 gm 16.632%

Saturated Fat 4.883 gm 24.415%

Trans Fat 0.000\* gm

Cholesterol 58.942 mg 19.647%

Sodium 824.919 mg 34.372%

Total Carbohydrate 36.104 gm 12.035%

Dietary Fiber 2.688 gm 10.751%

Total Sugars 5.352\* gm

Includes 3.000 \* gm of Added Sugars

Protein 24.275 gm 48.549%

Vitamin A 41.399\* mcg RAE 4.6%

Vitamin C 0.354\* mg 0.59%

Vitamin D 0.091\* mcg 0.454%

Calcium 225.242 mg 22.524%

Iron 2.215 mg 12.304%

Potassium 291.146\* mg 6.195%

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	2 oz

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

Grains

2 oz

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

## Added Sugar Limitations ⓘ

Not applicable.

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

## Vendors

Alpha Baking Co. 

Comida Vida 

USDA Foods in Schools 

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

**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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