

CUBAN SLIDERS

August 23

National Cuban Sandwich Day



INGREDIENTS

- 12 Hawaiian Rolls (enriched or whole grain rich)
- 12 Ounces Sliced Roasted Pork
- 12 Ounces Sliced Fresh Cooked Ham
- 6 Ounces Swiss Cheese
- 8 Dill Pickles (sliced the long way)
- 2 Tablespoons Dijon Mustard
- 1 Tablespoon Butter
- ¼ Teaspoon Garlic Powder
- ¼ Teaspoon Dried Parsley

DIRECTIONS

1. Preheat oven to 350°F.
2. Cut the rolls in half vertically (leaving them connected) and place in a large casserole dish.
3. Spread slices of the roasted pork evenly onto the rolls.
4. Top the pork with folded slices of the ham.
5. Top the ham with the slices of cheese.
6. Pat the pickles with paper towels to remove any excess liquid and layer evenly onto the cheese.
7. Spread the mustard evenly onto the inside of the top of of the rolls and place on top of the sliders.
8. Melt butter and stir in garlic powder and parsley. Drizzle or brush onto the tops of the rolls.
9. Cover the casserole dish with aluminum foil and bake 10 minutes.
10. Remove the foil and bake an additional 10 minutes or until the sliders are hot and cheese is melted.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

-  Lunch/Supper

YIELD

12 Sliders

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slider	1 Slider	1 Slider	1 Slider