



Cuban Sandwich

SERVINGS 4 **PREP TIME** 15 mins + marinating **COOK TIME** 25 mins

INGREDIENTS

For Roast Pork

- 2 tablespoons olive oil
- 2 tablespoons orange juice
- 1 tablespoon **La Fe Lime juice**
- 1 tablespoon **La Fe Brown Sugar**
- 2 teaspoons kosher salt
- ½ teaspoon **La Fe Ground Black Pepper**
- ½ teaspoon smoked paprika
- ½ teaspoon **La Fe Ground Cumin**
- 2 garlic cloves, smashed
- 1 pound pork tenderloin

For Cuban Sandwich

- Four 8-to-10-inch Cuban sandwich loaves, halved lengthwise
- 1 stick unsalted butter, softened and divided
- 1 cup yellow mustard
- 1 pound sliced honey-glazed ham
- 4 large dill pickles, thinly sliced crosswise
- Roast pork
- 8 ounces **La Fe Queso Fresco**
- Kosher salt, to taste

DIRECTIONS

1. Make the roast pork: Preheat the oven to 450° and line a sheet pan with foil. In a mini food processor, combine the olive oil, orange juice, La Fe lime juice, La Fe brown sugar, kosher salt, La Fe ground pepper, paprika, La Fe cumin, and garlic. Purée until smooth. Transfer to a medium bowl and add the tenderloin, tossing to coat. Cover in plastic and let marinate on the counter for 30 minutes.
2. Transfer the tenderloin to the prepared sheet pan and pour the marinade over top. Roast until the pork has reached an internal temperature of 140° on an instant-read thermometer inserted into the center, 20 to 25 minutes. Transfer to a cutting board and let rest for 5 minutes, then carve into ¼-inch slices on a bias.
3. Meanwhile, prepare the sandwiches: Rub the outer side of the top and bottom of each loaf with 1 tablespoon of the softened butter and arrange, butter-side down, on a cutting board. Spread 2 tablespoons of yellow mustard on the inside of each piece of bread. On the bottom half of each loaf, layer a quarter of the ham, followed by a quarter each of the pickle slices, roast pork and La Fe queso fresco. Season with a pinch of salt and close with the top half of the bread. Repeat with the remaining loaves and fixings.
4. Heat up a panini maker according to the product Instructions. Then, working in batches, press the sandwiches until golden brown and the cheese has melted, 5 to 6 minutes. Transfer to a board and cut each one in half on a bias, then serve.