

CUBAN SANDWICH

with EVOO from Spain

Have you ever had a Cuban sandwich before?

If you have it probably wasn't in Cuba, but why is that? Cuban sandwiches are most often considered a Cuban- American fusion dish that has been a staple in Miami and Tampa Florida since the early 1900's. When Cuban Immigrants came to Florida to work, they combined their typical sandwich ingredients with those of their global coworkers, creating a multicultural lunch that would soon take the country by storm.

The dish is known for classic cuban bread, smoked ham, mojo roast pork, german mustard, swiss cheese, and 3 pickles (no more and no less). Make sure you drizzle your bread in In **EVOO from Spain** for Spanish twist that will elevate your lunch to a whole new level.

Olive Oils from Spain, The Taste of Maximum Quality.

Ingredients

- 1 roll of cuban bread.
- 3 slices of swiss cheese.
- 4 oz sliced smoked ham.
- 2 oz sliced mojo roast pork.
- 2 tbsp of german mustard.
- 3 dill pickles.
- **2 tbsp of EVOO from Spain.**

Step by step

1. Slice open your cuban roll.
2. Preheat the toaster.
3. Coat both slices of bread with mustard.
4. Layer on swiss cheese on one slice of the bread.
5. Slice and add the pickles on the cheese.
6. Layer on the slices smoked ham and mojo pork.
7. Place the top piece of bread on the sandwich, and push down gently.
8. Coat the outsides if both pieces of bread in **EVOO from Spain.**
9. Cook in the toaster until the bread is crispy golden brown, and the cheese is melted.
10. Cut diagonally and serve warm.

