

Cuban Press

Cuban sandwich type.

Prep time: Cook Time: Servings: 1

Caribbean/Island,Better For You,Breakfast/Brunch,Entrees,Casual Dining,Breakfast All Day

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 8" Heat Pressed Flour Tortilla	10410		1
Fat Free Swiss Cheese			1 slice
Romaine Lettuce			1 leaf
Fully Cooked Pork Shoulder Or Butt		shredded	2 1/2 oz.
Yellow Mustard			2 tsp.
Pickle		small chop	2 tsp.

Instructions

1. Combine pork, pickles and mustard. Reserve.
2. Place one Mission® flour tortilla on work surface.
3. Place Swiss cheese on one half of the tortilla.
4. Top with romaine lettuce.
5. Top with pork mixture, spreading the pork over the lettuce and cheese and over that half of the tortilla.
6. Fold the other half of the tortilla over the ingredient side.
7. Griddle/press tortilla 2 minutes on each side, to a crispy golden brown.
8. Serve.