

Cuban Sandwich (Cubano)

Make an authentic Cuban sandwich with roasted pork, ham, Swiss cheese, pickles and mustard on Cuban bread. Perfect pressed sandwich recipe.

15 min

PREP

25 min

COOK

40 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Cuban Sandwich (Cubano)

Ingredients

- 2 tbsp olive oil
- 2 tbsp orange juice
- 1 tbsp lime juice
- 1 tbsp brown sugar
- 1 stick unsalted butter
- 1 cup mustard
- 4 dill pickle relish
- 8 oz swiss cheese
- 2 tsp rock salt
- 1 tsp black pepper
- 1 tsp paprika
- 1 tsp cumin
- 2 clove garlic
- 1 lb ham

Instructions

- 1 Prepare for roasting**

Preheat oven to 232°C (450°F). Line a rimmed baking sheet with aluminum foil and set aside.
- 2 Make pork marinade**

Combine 2 tablespoons orange juice, 2 tablespoons lime juice, 1 tablespoon olive oil, 1 tablespoon yellow mustard, 2 teaspoons oregano, 1 teaspoon cumin, 1 teaspoon garlic powder, and 2 minced garlic cloves in a food processor. Process until smooth, about 30 seconds.
- 3 Marinate the pork**

Place 1 pound pork tenderloin in a medium bowl and pour marinade over it. Turn to coat all sides completely and let marinate at room temperature for 30 minutes, turning once halfway through.
- 4 Roast the pork**

Transfer marinated pork to prepared baking sheet and pour any remaining marinade over top. Roast for 20-25 minutes until internal temperature reaches 60°C (140°F) when tested with an instant-read thermometer in the thickest part.

- 5 Rest and slice pork**
Remove pork from oven and let rest on cutting board for 5 minutes. Slice into 6mm (1/4-inch) thick pieces against the grain.
- 6 Prepare bread**
Spread 1 stick softened butter evenly on one side of all 8 bread slices. Place butter-side down on a clean work surface.
- 7 Assemble sandwiches**
Spread remaining yellow mustard on the unbuttered side of each bread slice. On 4 slices, layer 8 ounces sliced ham, 1 cup dill pickle slices, sliced roasted pork, and Swiss cheese. Season lightly with salt and pepper.
- 8 Complete assembly**
Top each sandwich with remaining bread slices, mustard-side down, pressing gently to compact.
- 9 Press the sandwiches**
Heat a panini press or large skillet over medium heat. Press sandwiches for 4-6 minutes until golden brown, cheese is melted, and internal temperature reaches 74°C (165°F). If using a skillet, place a heavy pot on top and cook 3-4 minutes per side.
- 10 Remove from heat, cut each sandwich diagonally in half, and serve immediately while hot and crispy.**

Tips

Marinate the pork for at least 30 minutes at room temperature, or up to 4 hours in the refrigerator for deeper flavor penetration.

When layering ingredients, follow the traditional order: mustard on both sides, then ham, pickles, roasted pork, and cheese on bottom, ensuring optimal melting and flavor distribution.

Don't overload the sandwich with filling - this makes it difficult to press properly and can cause ingredients to squeeze out during cooking.

If using a cast iron skillet instead of a panini press, preheat the skillet over medium heat and use a heavy pot or another skillet to weigh down the sandwiches.

Slice the roasted pork while it's still slightly warm for easier cutting, but let it cool completely before assembling sandwiches to prevent melting the cheese prematurely.

Butter the outside of the bread generously for the crispiest, most golden crust - this also helps prevent sticking during pressing.

Use dill pickle slices rather than sweet pickles for the traditional tangy flavor that balances the rich meats and cheese.

Let the pressed sandwiches rest for 1-2 minutes before cutting to allow the cheese to set slightly and prevent all the melted cheese from running out.