



Cuban Panini Breadstick Sandwich

Ingredients

- 1 oz Swiss cheese, sliced
- 2 cups Jerk seasoning
- 4 each Pickles, crinkle cut
- 2 oz Pork tenderloin, cooked
- 4 cups Yellow mustard
- 1 each New York Bakery® 6" Mini Breadsticks
- 3/4 oz Virginia baked ham, sliced thin

Marzetti Products



[Marzetti Dijon Honey Mustard Dressing 1 Gallon Bottle](#)



[New York Bakery 6" Mini Breadsticks, 11 Lb Bag](#)

Preparation

1. Combine **Marzetti® Honey Mustard Dressing** with yellow mustard and jerk seasoning. Set aside and let rest 2 hours.
2. Bake **New York Bakery® 6" Mini Breadsticks** in a 350°F oven for 3 to 5 minutes or until golden. Remove from oven. Cool. Slice.
3. Spread the mustard mixture on the bottom of the breadstick and layer the pork tenderloin, ham, pickles, and Swiss cheese on top.
4. Spread more mustard mixture on the top half of the breadstick and place over the cheese.
5. Grill on Panini press, set on medium, until cheese melts and the sandwich is "pressed". Serve immediately.