

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

- Combine Marzetti[®] Honey Mustard Dressing with yellow mustard and jerk seasoning. Set aside and let rest 2 hours.
- 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.
- 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.

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