

30-MINUTE SUPPER



PORK CUTLET CUBAN SANDWICH

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✓ **WHY THIS RECIPE WORKS:** For a twist on the classic Cuban sandwich, we start by browning a pork cutlet. Then we top it with ham, melted Swiss cheese, pickles, and a tangy orange-mustard sauce.

- 4 (3-ounce) boneless pork cutlets, 1/4 inch thick, trimmed**
- Salt and pepper**
- 1 tablespoon vegetable oil**
- 3/4 cup orange juice**
- 1/2 cup dill pickle chips, patted dry and chopped**
- 2 tablespoons yellow mustard**
- 4 kaiser rolls, split**
- 4 thin slices deli Black Forest ham**
- 8 thin slices deli Swiss cheese, folded in half**
- 1 cup fresh cilantro leaves**

- 1.** Adjust oven rack to upper-middle position and heat oven to 450 degrees. Line rimmed baking sheet with parchment paper. Pat cutlets dry with paper towels and season with salt and pepper. Heat oil in 12-inch skillet over medium-high heat until just smoking. Cook cutlets until golden brown on both sides and cooked through, about 2 minutes per side. Transfer to plate and tent with foil.
- 2.** Add orange juice to now-empty skillet, bring to simmer over medium-high heat, and cook until syrupy, about 5 minutes. Off heat, whisk in pickles and mustard. Season with salt and pepper to taste.
- 3.** Place roll bottoms and tops, cut side up, on prepared sheet. Lay 1 slice ham and 1 slice cheese on each roll bottom. Lay 1 slice cheese on each roll top. Bake until cheese is melted, 3 to 4 minutes. Place 1 cutlet on each roll bottom and divide mustard mixture among sandwiches. Top with cilantro leaves, cover with roll tops, and press to secure. Serve.