

# Cuban Sandwiches

## *with Sweet Plantain & Kale Salad*

Tonight's dinner is the irresistible, time-honored Cuban sandwich—with its origins on the island as early as the 1860s. We're filling soft rolls with slices of tender, twice-cooked pork and melty Swiss cheese, along with crunchy homemade pickles. Then we're pan-toasting the sandwiches, flattening them with a heavy pot to create that famous crust. To finish, we're serving a salad of kale and fried sweet plantain, brightened up with a garlic-lime dressing. (Any black or brown on your plantain's peel indicates that it's ripe enough for this preparation.)



## Ingredients

- 1 Pork Roast
- 2 Sandwich Rolls
- 4 Slices Swiss Cheese
- 2 Cloves Garlic
- 1 Lime
- 1 Persian Cucumber
- 1 Black Plantain
- ½ Bunch Lacinato Kale

## Knick Knacks

- 2 Tablespoons Whole Grain Dijon Mustard
- 2 Tablespoons Apple Cider Vinegar
- 1 Tablespoon Sugar

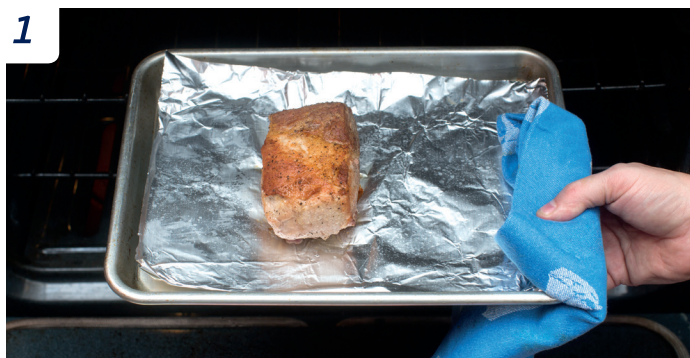
Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 35 to 45 min



1



## Sear & roast the pork:

Preheat the oven to 450°F. Pat the **pork** dry with paper towels; season with salt and pepper on all sides. In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork; cook, turning occasionally, 5 to 7 minutes, or until browned on all sides. Transfer to a foil-lined sheet pan; roast 18 to 20 minutes, or until cooked through. (An instant-read thermometer should register 145°F.) Transfer to a cutting board; let rest for at least 5 minutes. Rinse and wipe out the pan.

2



## Prepare the ingredients:

While the pork sears, wash and dry the fresh produce. Thinly slice the cucumber into rounds; place in a heatproof bowl. Peel the garlic. Using the flat side of your knife, smash 1 garlic clove once to flatten it. Mince the remaining garlic clove; using the flat side of your knife, smash until it resembles a paste (or use a zester). Peel the plantain; slice into ¾-inch-thick rounds. Halve the rolls. Quarter the lime. Remove and discard the kale stems; roughly chop the leaves.

3



## Make the pickles:

While the pork roasts, add the **smashed garlic clove** to the bowl of **cucumber**. In the pan used to sear the pork, combine the **sugar**, **vinegar**, **a big pinch of salt** and ½ **cup of water**; heat to boiling on high. Once boiling, remove from heat and carefully pour over the cucumber-garlic mixture. Set aside to pickle, stirring occasionally, for at least 5 minutes. Rinse and wipe out the pan.

4



## Cook the plantain:

While the pork continues to roast, in the same pan, heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a plantain slice sizzles immediately when added to the pan, add the **plantain**; cook 3 to 4 minutes per side, or until browned. Transfer to a paper towel-lined plate; immediately season with salt. Carefully discard the oil and wipe out the pan.

5



## Assemble & toast the sandwiches:

Find the lines of muscle (or grain) of the **rested pork**; thinly slice against the grain. Place the **rolls** on a work surface; spread a layer of the **mustard** onto each half. Divide the sliced pork, **cheese** and **pickles** (discarding the garlic and draining before adding) between the roll bottoms; top with the roll tops. In the pan used to cook the plantains, heat 2 teaspoons of olive oil on medium until hot. Add the sandwiches; place a heavy pot on top. Cook, occasionally pressing down on the pot, 2 to 4 minutes per side, or until the rolls are crispy and the cheese has melted. Transfer to a cutting board.

6



## Make the salad & plate your dish:

While the sandwiches toast, in a bowl, combine the **garlic paste** and **the juice of all 4 lime wedges**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined. Just before serving, in a medium bowl, combine the **kale**, **cooked plantain** and enough of the dressing to coat the salad (you may have extra dressing). Toss to combine; season with salt and pepper to taste. Cut the **toasted sandwiches** in half; divide between 2 plates. Serve with the salad on the side. Enjoy!