

Pork with Avocado Cuban Sandwich

Menu
Description:
Serving Size: 10
Categories: International café

| Cost Per Serving | |
|------------------|------|
| \$ | 0.97 |

Action Date Initials
Created: 10/29/2013 EA
Revised:



| Amount | Measure | Ingredient | Preparation Method | Product No. |
|--------|---------|------------------------|--------------------------|--------------|
| 0.14 | kg | Mayo | | 20-100001437 |
| 0.57 | kg | Emmenthal cheese | | 20-100000528 |
| 0.7 | kg | Refried beans | | 20-100001431 |
| 0.85 | kg | Roast pork | cooled and sliced thinly | 20-100001622 |
| 0.57 | kg | Avocado, no dark spots | sliced thinly | 20-100000762 |
| 10 | ea | Torta bread | see recipe | |

- Method of Preparation:**
- Cook Pork and cool down.
 - Slice in 1/4.
 - Cook the refried beans and cool down.
 - Slice bread in half and apply mayonnaise in both sides.
 - Put the cheese on one side and put the refried beans.
 - Put the sliced pork and sliced avocado.
 - Put another slice of cheese and cover with other side of bread.
 - Grill and serve.