

Easy Cuban Sandwich Recipe - Crispy, Cheesy, and Loaded with Flavor

Easy Cuban Sandwich (El Cubano Style)



TIME
5 min

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INGREDIENTS

1 loaf Cuban bread (8-12 inches), sliced lengthwise

... cup unsalted butter, softened

... cup yellow mustard (adjust to taste)

1 pound sliced turkey ham or halal deli-style
smoked turkey

1 pound seasoned roasted shredded beef or chicken

8 oz sliced Swiss cheese

2 dill pickles, sliced lengthwise

Swaps and Notes:

Bread: Can't find Cuban bread? Use a soft hoagie roll or French bread with a slightly crisp crust.

Protein: Traditional Cuban sandwiches use roast pork and ham. This halal-friendly version swaps in turkey ham and shredded beef or chicken.

Cheese: Swiss cheese adds a sharp, creamy layer. Muenster or provolone can work in a pinch.

Pickles: Always go for classic dill spears for that sharp, tangy bite.

Step-by-Step Instructions:

1. Prep the Bread:

Slice the loaf lengthwise.

Spread yellow mustard generously on both inner halves.

Slather 2 tablespoons of softened butter on the bottom slice.

2. Layer the Fillings:

Place slices of Swiss cheese on both halves.

Layer turkey ham on the bottom half, followed by the seasoned beef or chicken.

Add pickle slices, then close with the top half of the bread.

3. Butter the Outside:

Use the remaining butter on the exterior of the sandwich.

Wrap tightly in aluminum foil and press gently to compact the layers.

4. Cook Using Your Preferred Method:

Preheat grill to high, then lower to medium-high.

Grill the wrapped sandwich with a heavy pan on top for 5 minutes each side.

Unwrap and grill each side for 2-3 minutes until golden and crisp.

Butter both press plates.

Press sandwich for 8-10 minutes with medium pressure until golden and melty.

Heat skillet or griddle over medium heat.

Place sandwich (still wrapped) on the skillet and press with another heavy pan.

Flip as needed, unwrapping toward the end for direct browning.

Tips for Success:

Don't skip the pressing! It creates the signature compacted shape and perfect crust.

DIRECTIONS

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13. Panini : Press Method:
14. Butter both press plates.
15. Press sandwich for 8-10 minutes with medium pressure until golden and melty.
16. Stovetop/: Griddle Method:
17. Heat skillet or griddle over medium heat.
18. Place sandwich (still wrapped) on the skillet and press with another heavy pan.
19. Flip as needed, unwrapping toward the end for direct

browning.

20. **Tips for Success:** Don't skip the pressing! It creates the signature compacted shape and perfect crust.
21. Preheat your cooking surface well so the sandwich starts to crisp immediately.
22. Wrap tightly in foil to trap steam initially, then finish unwrapped for texture.
23. **Serving Suggestions and Pairings:** Serve this sandwich hot and melty with:
24. A side of crunchy chips or fried plantains
25. A bowl of : Beer Cheese Dip for dunking

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