



## Pressed Cuban Sandwiches

READY IN



20 min.

SERVINGS



4

CALORIES



892 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 16.3 oz grands flaky refrigerator biscuits refrigerated canned
- 0.5 lb finely-chopped ham shaved cooked finely
- 2 tablespoons dijon mustard
- 1 slices dill pickles
- 2 tablespoons relish
- 0.5 lb pork shaved cooked finely
- 4 slices swiss cheese

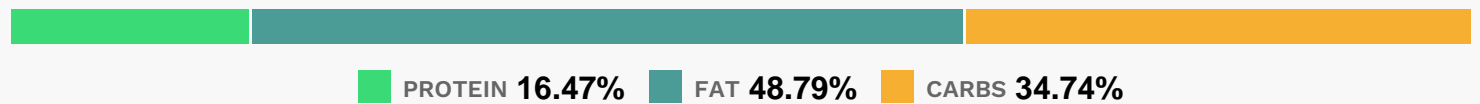
### Equipment

- bowl
- grill
- panini press

## Directions

- Heat sandwich or panini grill. Separate dough into 8 biscuits. On work surface, press or roll each to form 6-inch round. In small bowl, mix relish and mustard.
- Brush each of 4 rounds with mustard mixture; top with cheese slice. Evenly divide ham and pork among same 4 rounds. Top with remaining 4 rounds.
- Place sandwiches on grill; close top. Cook 3 to 4 minutes or until biscuits are golden brown and edges are done.
- Serve immediately with dill pickles.

## Nutrition Facts



## Properties

Glycemic Index:30.75, Glycemic Load:46.3, Inflammation Score:-6, Nutrition Score:26.036086922107%

## Nutrients (% of daily need)

Calories: 891.54kcal (44.58%), Fat: 47.99g (73.83%), Saturated Fat: 16.18g (101.15%), Carbohydrates: 76.87g (25.62%), Net Carbohydrates: 74.54g (27.11%), Sugar: 25.56g (28.4%), Cholesterol: 108.23mg (36.08%), Sodium: 1614.07mg (70.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 36.45g (72.91%), Vitamin B1: 1.1mg (73.44%), Selenium: 47.26µg (67.52%), Phosphorus: 481.99mg (48.2%), Vitamin B2: 0.79mg (46.41%), Vitamin B3: 8.35mg (41.76%), Zinc: 5.04mg (33.59%), Vitamin B12: 1.8µg (30.01%), Manganese: 0.59mg (29.36%), Iron: 5.1mg (28.33%), Folate: 103.34µg (25.84%), Vitamin B6: 0.44mg (21.91%), Vitamin E: 3.14mg (20.9%), Calcium: 205.95mg (20.6%), Vitamin K: 19.57µg (18.64%), Vitamin C: 14.47mg (17.54%), Potassium: 529.73mg (15.14%), Copper: 0.27mg (13.43%), Vitamin B5: 1.33mg (13.28%), Magnesium: 52.77mg (13.19%), Fiber: 2.32g (9.3%), Vitamin A: 333.18IU (6.66%), Vitamin D: 0.57µg (3.78%)