



FOR THAT EXTRA CRUNCH, USE GRILLO'S PICKLES

TAKE & BAKE

Cubano

MADE BETTER WITH
KING'S HAWAIIAN® ROLLS

AND GRILLO'S PICKLES

MAKE IT!

INGREDIENTS:

- 1 12-pack KING'S HAWAIIAN® Original Sweet Rolls
- 3 oz. Yellow Mustard
- 4 oz. Black Forest Ham
- 6 oz. Shredded Pork
- 3 oz. Swiss Cheese
- 3 oz. **GRILLO'S®** Classic Dill Pickle Chips
- 2 oz. Garlic Butter sauce

- 1** Remove KING'S HAWAIIAN® Original 12-pack Rolls from package. Slice 12-pack in half.
- 2** On bottom half of KING'S HAWAIIAN® 12-pack Rolls, add half of the mustard from recipe.
- 3** Shingle Black Forest Ham on to mustard.
- 4** Place shredded pork on Black Forest Ham evenly.
- 5** Shingle slice Swiss Cheese on shredded pork.
- 6** Place sliced GRILLO'S® pickles evenly on Swiss Cheese.
- 7** Place top half on sandwich and place into foil pan. Spoon on garlic butter sauce.
- 8** Place foil pan lid on and place sticker.
- 9** Keep refrigerated under 40°.

48% of Millennials are more likely to try a new/unique item if it's made by a familiar brand.