

Cuban Pollock Sandwich



INGREDIENTS

2	Each	Ham Slices
1	Each	<u>Oven Ready Breaded Pollock Fillets 2-3 oz.</u>
1	Ounce	Yellow Mustard
1	Ounce	Tartar Sauce
1	Slice	Swiss Cheese
3	Ounces	Dill Pickles, Sliced
1	Each	Cuban Bread

FEATURED PRODUCTS:

MENU PARTS: [Entrees](#), [Sandwiches](#)

A new twist on the Cuban sandwich for fish lovers! Also works great with any of our tavern battered fish!

DIRECTIONS

1. Preheat Panini grill or flat top grill to 350°F until 165°F internal temperature.
2. Cook Mrs. Friday's® Oven Ready Pollock as directed on packaging. Reserve.
3. Cut bread to the length of the Pollock portion. Spread 2 ounces of tartar sauce and mustard on each piece. Then arrange the remaining ingredients neatly stacked.
4. Lightly oil or pan spray the surface of the Panini press or grill and press. Cook for 1-2 minutes on each side and serve.