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@hayden_quinn

Leftover Ham Cubanos

Prep: 10min **Cook:** 10min **Makes:** 2

Stuck with what to do with your leftover Christmas ham?

Transform it into delicious Cubano sandwiches, or your favourite toastie! Start with whatever is left of your Hot Chili Honey and Chipotle Glazed Ham, to create the ultimate Boxing Day sanga that's anything but ordinary.

WHAT YOU WILL NEED

AVAILABLE IN COLES AND WOOLWORTHS



INGREDIENTS LIST:

Chopped Ham

- 1 cup leftover Hot Chilli Honey & Chipotle Glazed Ham*, chopped into small chunks
- 2 tsp ground coriander
- 2 tsp ground cumin
- 2 cloves garlic, finely grated
- 2 tbs chipotle in adobo, sauce only
- 2 tbs fresh orange juice
- 1 tbs Capilano Pure Honey

Sliced Ham

- 200g thinly sliced leftover Hot Chilli Honey & Chipotle Glazed Ham
- 2 Cuban bread rolls*
- Yellow mustard, to serve
- Whole egg mayonnaise, to serve
- 6 slices Swiss cheese
- 2 dill pickles, sliced into thin strips
- 1 tbs butter, melted

METHOD:

Step 1.

Prepare the chopped ham component of the sandwich by heating a non-stick pan to medium high heat, add chopped ham and saute until beginning to warm through. Add ground coriander, cumin, garlic, chipotle, orange juice and stir well to combine. Increase heat slightly and once hot add the Capilano honey. Cook until the juice has evaporated and the chopped ham is sticky and golden. Set aside and allow to cool slightly.

Step 2.

Assemble the sandwich starting with a base layer of yellow mustard and swiss cheese slices, top with sliced ham, followed by the spiced chopped honey ham, topped with dill pickle slices and a scraping of mayonnaise on the top of the bun.

Step 3.

Heat a griddle pan over medium heat. Brush tops of bread with melted butter, place the sandwiches top down and using a weight of some kind (fish weight, another pan) cook until roll is crisp and bar marks show on bread, brush base of bread with butter, flip and cook on the base until cheese is melted. Serve warm and enjoy.

Notes.

The best section of the ham for this dish is the part around the hock, dig in there to get the good stuff and make sure nothing goes to waste!

*Cuban rolls are quite hard to find in Australia, so as an alternative use small Turkish rolls.



Elevate your sides with Hayden's Hot Chilli Butter Sweet Corn!

GET THE RECIPE



Check out Hayden's Hot Chilli Honey & Chipotle Glazed Ham.

GET THE RECIPE

CAPILANO.

CREDITS: Recipe: Hayden Quinn Photo Video: Toby Fenn Styling: Breda Fen