



Grilled Mojo Cuban Sandwiches

INGREDIENTS

1 ½ cups fresh Italian parsley, loosely packed; divided
1 tbsp fresh orange juice
¼ cup fresh mint, loosely packed
6 clove(s) garlic, peeled
½ cup Gustare Vita olive oil
1 tbsp lime zest
½ cup plus 1 tsp. fresh lime juice, divided
2 tsp fresh oregano, finely chopped
4 (4-oz. each) boneless pork top loin chops, ¾-inch thick
¼ cup Hy-Vee mayonnaise
¼ tsp Hy-Vee ground black pepper
⅛ tsp kosher salt
¼ cup Hy-Vee original yellow mustard
4 Hy-Vee Bakery hoagie buns, split
4 slice(s) Hy-Vee sliced Swiss cheese, halved
8 slice(s) Hy-Vee thinly shaved deli ham
16 spicy pickle chips

PREPARATION

- 1** Place 1 cup parsley, orange zest, and juice, mint, and garlic in a food processor or blender. Cover and process or blend until smooth. Add olive oil, lime zest, ½ cup lime juice, and oregano. Cover and process or blend until smooth.
- 2** Place pork chops in a large resealable plastic bag. Pour citrus-herb marinade over chops; seal bag. Turn bag to evenly coat chops with mixture. Refrigerate 6 to 24 hours, turning bag occasionally.
- 3** Preheat a charcoal or gas grill with greased grill rack for direct cooking over medium-high heat (400°). For spread, place remaining ½ cup parsley and 1 teaspoon lime juice, mayonnaise, pepper, and salt in a food processor or blender. Cover and pulse until combined; set aside.
- 4** Remove pork chops from marinade; discard marinade. Grill pork chops 8 to 12 minutes or until pork reaches 145°, turning halfway through. Transfer chops to a cutting board; loosely cover with foil and let rest 5 minutes.

NUTRITION FACTS

Calories: 660
Total Fat: 26g
Saturated Fat: 7g
Trans Fat: 0g
Cholesterol: 110mg

Sodium: 1670mg
Carbohydrates: 54g
Fiber: 3g
Sugar: 6g
Protein: 48g