

# Cuban Pork Panini

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## *Ingredients:*

- 12 wraps
- 1 cup leftover shredded pork
- 1/2 cup reserved juice from pork or chicken stock
- 6 slices prosciutto
- 12 dill pickle slices

## *Dijon Aioli:*

- 1/4 cup mayo
- 1 Tbsp Dijon mustard
- 1 Tbsp fresh orange juice
- 1/4 tsp ground cumin
- 1/8 tsp ground dried oregano

## *Method:*

- In small saucepan over medium heat, reheat shredded pork and its juices until warmed through.
- While pork is heating, make aioli: whisk all ingredients in small bowl.
- Heat Panini press or grill pan to medium-high heat.
- Assemble Panini:
  - Lay wrap and top with spoonful of pork, slice of prosciutto, 2 pickle slices, Tbsp aioli. Top with second wrap.
- Grill Panini for 2 minutes, until outside is toasted and contents are hot. Using a grill pan or skillet, cook for 2 minutes on one side then flip and cook 2 more minutes.