

## Sausage Cuban Sandwich

The Meez spin on a classic Cuban sandwich. We make ours with smoky sausage, pickled zucchini & summer squash and our own Dijon and mayonnaise spread. Served with cheesy smashed potatoes, it's comfort food at its best.

**40** *Minutes to the Table*

**25** *Minutes Hands On*

**1 Whisk** *Super Easy*

### Getting Organized

#### EQUIPMENT

Large Skillet  
2 Baking Sheet  
Large Mixing Bowl

#### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper

#### 6 MEEZ CONTAINERS

Red Potatoes  
Dijon Mayo  
Swiss Cheese  
Cuban Roll  
Smoky Sausage  
Pickled Squash, Zucchini  
& Onion

### Good to Know

**Health snapshot per serving** – 815 Calories, 50g Protein, 37g Fat, 74g Carbs, 25 Freestyle Points.

**Lightened-Up Health snapshot per serving** – 600 Calories, 26g Fat, 58g Carbs, 17 Freestyle Points with half the potatoes and half the cheese.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Sausage, Cuban Roll, Red Potatoes, Yellow Squash, Zucchini, Red Onion, Swiss, Dijon Mustard, Mayonnaise, Dill, Garlic, Vinegar, Sugar, Kosher Salt.

meez *meals*

### 1. Getting Organized

Preheat the oven to 425 degrees.

### 2. Create the Smashed Potatoes

Lightly brush or spray a baking sheet with oil. Cut the **Red Potatoes** in half and toss with one-third of the **Dijon Mayo** in a large mixing bowl. Place on the baking sheet and sprinkle with salt and pepper.

Cook the potatoes until they are soft and golden brown, about 25 minutes. Remove from the oven and use the flat bottom of a large measuring cup or small pot to squash them flat on the baking sheet. Sprinkle with one-third of the **Swiss Cheese** and return to the oven until the cheese is bubbly and starts to brown, about 10 to 12 minutes.

### 3. Prepare the Cuban Roll

When the potatoes are back in the oven, sprinkle both halves of the **Cuban Roll** with the remaining Swiss Cheese and place, on a second backing sheet, open-faced cheese side up, in the oven. Toast until the cheese is melted, about 5 minutes.

### 4. Heat the Sausage

Once the potatoes and bread are in the oven, heat a large skillet over medium heat. Add the **Smoky Sausage** and cook until it is slightly brown on one side, about 3 minutes. Roll the sausage and cook on the other side until it is also brown, about 3 additional minutes.

### 5. Put It All Together

Drain excess liquid from the **Picked Squash Zucchini & Onion**. Place the sausage directly on top of the melted cheese on the toasted Cuban Roll. Spread a generous helping of the remaining Dijon Mayo over the sausage and top with the Picked Squash Zucchini & Onion.

Serve with the Smashed Potatoes and enjoy!

*The sausage  
is pre-  
cooked, and  
this step is  
simply to  
heat it up.*

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**