

Fried Green Tomato Panzanella Salad

Ingredients

Green Tomatoes, Large Dice	097778	1 lb
All Purpose Flour	381242	8 oz
Large Eggs	092111	6 ea
Whole Milk	003888	2 c
Panko, Pulsed for 20 secs. in Food Processor	326334	8 oz
Green Bell Peppers, Large Dice	097551	1 c
Cherry Tomatoes, Halved	097800	½ pint
Cherry Sized Fresh Mozzarella, Halved	019099	4 oz
Cucumber, Peeled and Seeded, Large Dice	097163	1 ea
Red Onion, Large Dice	097482	½ ea
Fresh Garlic, Minced	097210	1 tsp
Kalamata Olives, Halved	273890	1/4 c
Fresh Basil, Julienned	097238	2 tbsp Plus garnish
Balsamic Vinaigrette	301223	2 oz

Preparation

1. Cut green tomatoes into 3/4" dice. Set aside.
2. Prepare breading station; place flour in a medium bowl, place panko crumbs in a medium bowl. Crack eggs into medium bowl and mix
3. Dredge tomatoes in flour, then egg, and then panko. Coat thoroughly. Place on lined tray so they are not touching each other..
4. Place tomatoes in freezer for 4 hours or overnight. Once frozen, portion into small bags. Store in freezer for up to 3 months.
5. To serve, fry green tomatoes until golden brown and crispy, about 3-4 minutes. Remove and season with salt and pepper.
6. In a medium bowl, place peppers, tomatoes, mozzarella, red onion, cucumber, garlic, olives, basil and balsamic vinaigrette. Mix well.
7. Portion into shallow rimmed soup bowl. Scatter fried green tomatoes over and around and garnish with fresh basil leaves.

Yields

4 Appetizer or 2 Entree Salads