



SPOTLIGHT RECIPE

FRIED GREEN TOMATO SANDWICH WITH COLLARD GREENS SLAW

Here's a Southern-inspired elevation of the classic bacon, lettuce and tomato sandwich. It replaces soft, ripe red tomatoes with firm, tart green tomatoes that are breaded in a seasoned cornmeal or flour mixture and fried until crispy.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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INGREDIENTS

- 1 pound fresh green tomatoes, sliced 1/4-inch
- 8 ounces cornmeal
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon black pepper
- 3 cups soy milk
- 1/2 cup mayo
- 1 ounce roasted red peppers
- 4 garlic cloves, minced
- Six 6-inch French baguettes
- 2 cups oil
- 12 slices Swiss cheese

Collard Greens Slaw

- 4 cups fresh collard greens
- 1 teaspoon kosher salt
- 1/4 cup fresh carrots, shredded
- 1/2 cup Creole mustard
- 1/2 cup fresh green onions, scallion, sliced
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon black pepper

DIRECTIONS

Wash and slice the green tomatoes into 1/4-inch-thick slices.

Set up a standard breading procedure in 3 pans:

1. Flour, salt and pepper
2. Soy milk
3. Cornmeal

Dredge the tomatoes in the seasoned flour, then in the soy milk and then in the cornmeal mixture. Repeat until all tomato slices are breaded.

Add 2 cups of oil to a pot and fry the tomato slices in a fryer until golden brown.

In a blender, place the mayo, roasted red peppers and garlic and blend until smooth. Spread garlic on both sides of the baguettes. Add the lettuce, 2 to 3 slices of fried green tomatoes and 2 slices of cheese.

Chiffonade the collard greens and then add the salt to a bowl. Lightly massage the salt into the greens. Add the remaining ingredients and toss to combine.

