

Fried Green Tomatoes

INGREDIENTS:

- 2 large green tomatoes
- 1/3 cup of all-purpose flour
- 1/2 teaspoon Kosher salt
- 2 eggs
- 1 tablespoon - whole milk
- 1 1/2 cups of panko
- 1/2 cup of *D'Olivo Tuscan Herb Infused Olive Oil*
- 2 tablespoons of *D'Olivo Baklouti Green Chili Fused Olive Oil*

DIRECTIONS:

Slice the green tomatoes 1/2 inch thick.

Whisk flour and salt together in a bowl. In a separate (second) bowl whisk the 2 eggs and milk. In a third bowl add the panko.

Mix *D'Olivo Tuscan Herb* and *D'Olivo Baklouti Olive Oil* in a frying pan and turn heat to medium-high.

Dredge each tomato slice in 1. Flour, 2. Egg mixture, 3. Panko.

Fry, turning until golden, about 3-4 minutes. Serve with Ranch or your choice of dip.

D'Olivo

DOLIVOPYBUS.COM

509.888.7380