

# Fried Green Tomato with Sweet Chili Dressing

Steamy Kitchen

Servings: 4

## Ingredients:

3 medium, firm green tomatoes

1/2 cup all-purpose flour

1/4 cup milk

2 beaten eggs

2/3 cup panko breadcrumbs

1/4 cup olive oil

1 tsp kosher or sea salt

1/4 tsp fresh ground pepper

large pinch of chili powder

## Directions:

1. Slice unpeeled tomatoes into 1/2" slices. Season both sides with salt, pepper and chili powder and let sit. In meantime, make dressing (recipe below) and prep the following in separate bowls in this order: milk, flour, egg, panko.

2. Heat a large skillet with olive oil on medium-high heat. Dip tomato slices in milk, then flour, then eggs, then panko. In skillet, fry slices 3-5 minutes each side until golden brown.

## Sweet Chili Dressing

1 tbl bottled sweet chili sauce (I use Mae Ploy brand) Sweet chili sauce

1 tbl tomato ketchup

1 tsp olive oil

1/2 tsp sesame oil

1 tbl sugar

1 tbl water

1 tbl lime juice

1 tsp minced cilantro leaves

Combine ingredients and mix well.

Drizzle the chilie sauce over the fried tomatoes and serve.

The fried tomatoes are also excellent seved by themselves without any dressing.