

Fried Green Tomatoes with a Spot of Salad

Ingredients

For the Fried Green Tomatoes:

- 8 slices of green beefsteak tomatoes, sliced ½-inch thick
- 2 C. flour, in a low bowl
- 2 eggs beaten with 2 tsp. water until completely mixed, in a shallow dish
- 1 C. panko breadcrumbs, in a shallow dish
- 1 C. CHEETOS® Simply Puffs White Cheddar Jalapeño Cheese Flavored Snacks pulsed in food processor until crumb-sized
- 1 C. instant polenta
- ½ C. grated parmesan
- 1 Qt. vegetable oil, for frying

For the Salad:

- 2 ears of corn, shucked
- Extra virgin olive oil, as needed
- ½ Pt. pt. cherry tomatoes
- salt, to taste
- Pinch of crushed red pepper
- 2-3 Tbsp. Red wine vinegar
- 1 C. baby arugula
- 1 C. English cucumbers, ¼-in. dice

For the Pesto:

- ½ C. baby arugula
- 2 Tbsp. pine nuts
- 2 Tbsp. CHEETOS® Simply Puffs White Cheddar Jalapeño Cheese Flavored Snacks, pulsed in food processor
- 3 Tbsp. grated parmesan



PREP
TIME

1 hour 35
min. total



COOK
TIME

-



TOTAL
TIME

-



SERVING

4

Made with



CHEETOS® Simply Puffs White Cheddar Jalapeño Cheese Flavored Snacks

- 1/3 C. extra virgin olive oil
- halved

How to make it

1. For the fried green tomatoes: Combine the panko, polenta, parmesan and the Cheetos® crumbs.
2. Run the tomatoes through the flour, egg/water mixture and panko/Cheetos® mix.
3. Deep-fry the tomatoes in 1 qt. of vegetable oil until deep golden brown. Drain on paper towels and sprinkle with finely pulsed Cheetos®.
4. For the salad: Preheat a grill or grill pan. Brush the corn with olive oil and cook until charred on all sides, about 10 minutes. Remove the corn from the grill and let cool. Then cut kernels off cobs.
5. In a pan over medium-high heat, sauté the corn and tomatoes with olive oil. Season with salt and crushed red pepper. Cook 3-4 minutes or until the tomatoes start to soften.
6. Stir in the red wine vinegar. Season to taste.
7. For the pesto In a blender, combine the arugula, pine nuts, parmesan and finely pulsed Cheetos®. Slowly drizzle in about 1/3 cup of extra virgin olive oil until it's thin enough to be easily poured. Season to taste.
8. To assemble: Spread the arugula pesto on each plate. Place two fried tomatoes overlapping on the pesto. Mix the arugula and cucumbers with the tomato and corn mixture. Spoon the corn salad next to the fried tomatoes. Top with coarsely chopped Cheetos®.