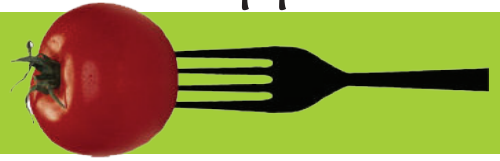


Fried Green Tomatoe with Arugula and Crab Salad



1 pound panko crumbs
6 ounces parmesan cheese
3 tablespoons Fish Magic seasoning
4 green tomatoes (cut in ½ inch thick slices)
1 cup flour
egg wash (1 cup milk whisked together with 1 egg)
1 ounce Boursin cheese per tomatoe slice
chipotle mayo
onions (thinly sliced and soaked in ice water,1 slice per serving)
2 ounces arugula per serving (pickled and washed)
1 ½ ounces lump crab meat per serving

Dressing for salad:

½ cup sweet Thai chili
3 cups orange juice

How to Prepare:

Dredge tomato in flour, then through egg wash. Put in bread crumbs mixture and coat evenly on both sides. Set aside to let batter adhere to tomatoes. Fry battered tomatoes until golden brown and top with Boursin cheese. Bake for 3 minutes at 350°. To prepare each dish, take 3 tomato slices and shingle them. Toss crab and arugula with dressing and lightly fold in onions to taste. Put small dollops of chipotle mayo on each tomato. Top with arugula and crab salad.



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