

# Fried Green Tomato Sandwiches

*with Aioli & Potato Salad*

Summertime in the American South means fried green tomatoes—or tomatoes picked while still firm and tart, then battered and fried. The result is the perfect marriage of textures—the delicate, crunchy coating forming a savory contrast for the still-tangy tomato—that's perfect for use in sandwiches or just enjoyed on their own. Here, we're layering our slices of fried green tomato with creamy aioli and mizuna (a type of Asian green with a peppery flavor similar to arugula), all piled atop rustic ciabatta bread. A simple fingerling potato salad rounds out this dish with classic summer flavor.

 **Blue Apron Wine Pairings**  
Pax White Wine Blend, 2015  
Sort This Out Muscat Canelli, 2014



## Ingredients

- 1 Piece Ciabatta
- 1 Farm Egg
- 6 Ounces Fingerling Potatoes
- 2 Ounces Mizuna
- 1 Clove Garlic
- 1 Lemon
- 1 Green Tomato

## Knick Knacks

- 3 Tablespoons All-Purpose Flour
- 2 Tablespoons Mayonnaise
- 2 Teaspoons Apple Cider Vinegar
- 1 Tablespoon Whole Grain Dijon Mustard
- ½ Cup Panko Breadcrumbs

**Makes:** 2 servings | **Calories:** about 730 per serving  
**Prep Time:** 10 minutes | **Cook Time:** 20–30 minutes

1



### Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Slice the bread in half horizontally. Crack the egg into a bowl. Add **1 tablespoon of water**; beat until smooth. Thinly slice the potatoes into rounds. Cut off and discard the ends of the tomato; thinly slice into 6 rounds. Quarter and deseed the lemon. Peel and mince the garlic; using the side of your knife; smash until it resembles a paste (or use a zester).

2



### Make the potato salad:

Add the **potatoes** to the pot of boiling water and cook 8 to 10 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, stir in the **mustard** and **vinegar**; season with salt and pepper to taste.

3



### Bread the tomato:

While the potatoes cook, place the **flour** and **breadcrumbs** in 2 separate bowls (or on plates); season both with salt and pepper. Working 1 slice at a time, coat both sides of the **tomato** in the flour (shaking off any excess), then in the **beaten egg** (letting any excess drip off), then in the **breadcrumbs** (pressing to adhere). Transfer to a plate.

4



### Cook the tomato:

In a large pan (nonstick, if you have one), heat a thin layer of oil on medium until hot. Once the oil is hot enough that a pinch of breadcrumbs sizzles immediately when added to the pan, add the **breaded tomato** and cook 3 to 5 minutes per side, or until browned and heated through. Transfer the cooked tomato to a paper towel-lined plate; immediately season with salt and pepper.

5



### Make the aioli:

While the tomato cooks, in a bowl, combine the **mayonnaise**, **garlic paste** and the **juice of 2 lemon wedges**; season with salt and pepper to taste.

6



### Finish & plate your dish:

While the tomato continues to cook, place the **bread** on a sheet pan, cut sides up. Toast in the oven 6 to 8 minutes, or until the edges are lightly browned. Transfer to a work surface. While the bread toasts, place the **mizuna** in a bowl and drizzle with olive oil; toss to combine and season with salt and pepper to taste. Spread the cut sides of the toasted bread with the **aioli**. Top the bread bottom with the **cooked tomato**, dressed mizuna and bread top. Cut the finished sandwich in half. Divide between 2 dishes. Serve with the **potato salad** and **remaining lemon wedges** on the side, if you'd like. Enjoy!