PARMESAN TOMATO CRAB AND SEAFOOD SALAD

SALAD

- 6 oz King & Prince Seafood Jumbo Crab Sensations
- 1 oz Roasted red peppers, diced
- 1/2 oz Bermuda onion, diced
- 1 oz Tomato, diced and seeded
- 2 ea Italian parsley, chopped
- 1 ea fresh basil chiffonade
- 1 ea Garlic clove, minced
- 1/8 cup Olive oil
- Kosher salt to taste
- Fresh ground pepper to taste

PARMESAN CRUSTED TOMATO

- 1 ea Heirloom tomato, thick sliced
- 1/4 cup All-purpose flour, seasoned with salt and pepper
- 1/4 cup Panko bread crumbs
- 2 Eggs
- 2 Tbsp Dijon mustard
- 1/8 cup Parmesan cheese, grated
- 2 sprigs Fresh basil
- Kosher salt to taste
- Fresh ground pepper to taste

SALAD

1. Add the first 10 ingredients in a bowl and let chill for 8 hours.

PARMESAN CRUSTED TOMATO

2. Season flour with salt and pepper.
3. Season panko with Parmesan cheese, fresh basil, salt and pepper.
4. Whisk the eggs with Dijon mustard.
5. Bread the tomatoes, first dip in flour, then egg and panko.

6. Fry until golden brown.
7. Top the crispy tomato with the crab salad and drizzle with balsamic glaze.

ADDITIONAL INFORMATION

Ingredients	• 1 ea fresh basil chiffonade, • 1 ea Garlic clove, minced, • 1 ea Heirloom tomato, thick sliced, • 1 oz Roasted red peppers, diced, • 1 oz Tomato, diced and seeded, • 1/2 oz Bermuda onion, diced, • 1/4 cup All-purpose flour, seasoned with salt and pepper, • 1/4 cup Panko bread crumbs, • 1/8 cup Olive oil, • 1/8 cup Parmesan cheese, grated, • 2 ea Italian parsley, chopped, • 2 Eggs, • 2 sprigs Fresh basil, • 2 Tbsp Dijon mustard, • 6 oz King & Prince Seafood Jumbo Crab Sensations, • Fresh ground pepper to taste, Kosher salt To Taste, PARMESAN CRUSTED TOMATO, SALAD
Course	Dinner, Entrees, Lunch, Sides, Starters
Cuisine	American
Category	Salads, Seafood
Serving Size	2