



Fried Green Tomato BLT with Pimento Cheese

 Popular

READY IN



20 min.

SERVINGS



1

CALORIES



799 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 2 strips bacon
- ☐ 1 serving bacon grease for frying
- ☐ 2 slices bread
- ☐ 0.5 cup buttermilk
- ☐ 0.3 cup cornmeal
- ☐ 1 medium tomatoes green sliced
- ☐ 2 leaves lettuce
- ☐ 0.3 cup i would have liked to use an version of masa but i couldn't find one at the time of making the tamal (corn flour)

- ☐ 2 tablespoons creamy pimienta cheese
- ☐ 1 serving salt and pepper

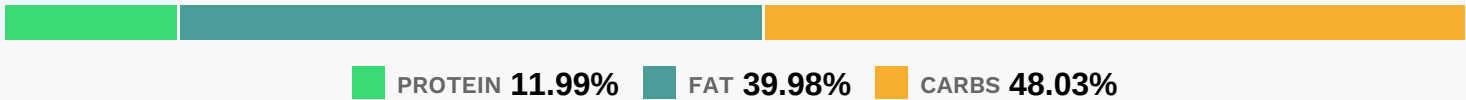
Equipment

- ☐ paper towels

Directions

- ☐ Soak the green tomato slices in the buttermilk for at least 30 minutes at room temperature.Cook the bacon and set it aside on paper towels to drain.
- ☐ Mix the masa harina, cornmeal and creole seasoning and place it in a wide and shallow dish.Pull the tomato slices out of the buttermilk and dredge them in the cornmeal mixture.Fry the tomato slices in oil over medium heat until golden brown on both sides, about 3–4 minute per side and set aside to drain on paper towels.Assemble sandwich and enjoy.

Nutrition Facts



Properties

Glycemic Index:222.17, Glycemic Load:33.68, Inflammation Score:-9, Nutrition Score:33.194782630257%

Flavonoids

Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.23mg, Quercetin: 0.23mg, Quercetin: 0.23mg, Quercetin: 0.23mg

Nutrients (% of daily need)

Calories: 799.38kcal (39.97%), Fat: 35.31g (54.33%), Saturated Fat: 11.99g (74.96%), Carbohydrates: 95.44g (31.81%), Net Carbohydrates: 85.55g (31.11%), Sugar: 17.85g (19.84%), Cholesterol: 58.79mg (19.6%), Sodium: 1014.57mg (44.11%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 23.82g (47.63%), Vitamin B1: 1.03mg (68.97%), Manganese: 1.24mg (62.12%), Selenium: 36.47µg (52.1%), Vitamin B3: 9.63mg (48.15%), Vitamin A: 2251.27IU (45.03%), Phosphorus: 431.53mg (43.15%), Vitamin B2: 0.72mg (42.42%), Vitamin C: 32.83mg (39.8%), Fiber: 9.89g (39.56%), Calcium: 382.26mg (38.23%), Vitamin B6: 0.75mg (37.38%), Folate: 144.51µg (36.13%), Iron: 6.4mg (35.58%), Magnesium: 125.74mg (31.43%), Potassium: 844.79mg (24.14%), Zinc: 3.46mg (23.09%), Vitamin B5: 2.08mg (20.8%), Vitamin K: 21.07µg (20.07%), Copper: 0.4mg (20.05%), Vitamin B12: 0.77µg (12.87%), Vitamin D: 1.74µg (11.61%), Vitamin E: 1.62mg (10.8%)