

Crispy Fried Red Tomatoes - A Juicy, Crunchy Summer Favorite

Move over green tomatoes-it's time to give the



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 large ripe red tomatoes, sliced 1/2-inch thick
1 cup all-purpose flour
2 eggs, beaten
1 cup cornmeal (or substitute with panko for extra crunch)
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
Salt and black pepper, to taste
... teaspoon smoked paprika (optional but amazing)
Vegetable oil, for frying

DIRECTIONS

1. Prep the Tomatoes: Wash and pat dry the tomatoes.
2. Slice them into 1/2-inch rounds and lightly sprinkle with salt.
3. Let them rest on paper towels for 10-15 minutes to draw out moisture.
4. Set Up the Dredging Station: In three shallow bowls:
5. Bowl 1: All-purpose flour seasoned with salt and pepper
6. Bowl 2: Beaten eggs
7. Bowl 3: Cornmeal, garlic powder, onion powder, smoked paprika
8. Dredge and Coat: Dip each tomato slice in flour, then egg, then cornmeal mixture.
9. Press gently so the coating sticks well.
10. Place coated slices on a wire rack or tray until ready to fry.
11. Fry Until Golden: In a skillet, heat 1/2-inch oil over medium-high heat.
12. Fry tomatoes in batches for 2-3 minutes per side, or until golden and crisp.
13. Transfer to paper towels to drain.
14. Serve and Enjoy: Serve warm with:
15. Ranch dressing or spicy mayo
16. A squeeze of fresh lemon juice
17. Or layered in a sandwich for the ultimate crunch

TIPS FOR SUCCESS

Letting the tomatoes rest after salting helps keep the coating from slipping off.

Don't overcrowd the pan-this keeps them crispy.

Use almond flour and GF breadcrumbs.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-fried-red-tomatoes-a-juicy-crunchy-summer-favorite/>