

RECIPE | TOMATOES

SAUTEED OKRA & TOMATOES



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Recipe created by Eaman Almalky



20 min

5 min
PREP.

15 min
COOKING



4



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Azuca Red Cherry Tomatoes, halved
- 1** red onion, diced
- 1** garlic clove, minced
- ½** lemon, juiced
- 3 cups** okra, sliced
- 2 tbsp** oil
- ½ tsp** ground coriander
- ½ tsp** curry powder

- ¼ tsp** chilli flakes
- Salt and pepper, to taste
- Cilantro, for garnish
- Pita bread, for serving

DIRECTIONS

- 1** In a large skillet heat oil on medium-high heat. Add onion and sauté for 2 minutes. Add garlic and spices and sauté for another minute.
- 2** Add okra to pan and sauté for 5 minutes. Add lemon juice, bring heat down to medium and let cook for another 2 minutes.
- 3** Add in tomatoes, stir, and sauté for 2 minutes.
- 4** Remove from heat and season with salt and pepper. Garnish with cilantro and serve with warm pita bread to enjoy!