



RECIPE | TOMATOES

SAUTEED OKRA & TOMATOES



20 min

5 min
PREP.

15 min
COOKING



4

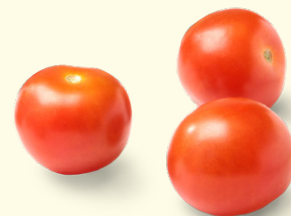


Easy

INGREDIENTS

Recipe created by Eaman Almalky

1 dry pint Pure Flavor® Azuca Red Cherry Tomatoes, halved
1 red onion, diced
1 garlic clove, minced
 $\frac{1}{2}$ lemon, juiced
3 cups okra, sliced
2 tbsp oil
 $\frac{1}{2}$ **tsp** ground coriander
 $\frac{1}{2}$ **tsp** curry powder
 $\frac{1}{4}$ **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!

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