

Roasted Okra

April 15th, 2024

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:30

Okra has a bad reputation as a slimy, strange tasting vegetable. However, this roasted Okra is a crispy side dish that is easy to make and tastes so good that you will want to add it to every meal.

Ingredients:

2 Lbs Fresh Okra

1/2 Teaspoon Minced Garlic

1/2 Teaspoon Oregano

1/4 Teaspoon Coriander Powder

1 Pinch Salt

1 Pinch Black Pepper, ground

2 Teaspoons Olive Oil

Directions:

Preheat the oven to 400° F.

Rinse and dry the Okra.

Cut each stem off the top.

Cut each Okra in half, lengthwise.

Add all ingredients into a medium bowl. Mix well until the Okra is well coated.

Roast for 30 minutes or until the Okra is browned and tender.

Serve with Tzatziki Sauce.