

Lebanese okra stir fry



Time: 30 min.

Difficulty: Medium

Ingredients (4 people)

- **Ingredients**

- Strained Tomatoes 200g 50 ml
- Chopped garlic 1 piece
- Chopped okra 100 gr
- Chopped onion 1
- Coriander leaves for garnishing
- Olive oil 2 tablespoon
- Sumac/chili powder 1 tablespoon

For this recipe we used:



Preparation

Heat olive oil in a pan. Add chopped garlic, chopped okra and cook on low flame. Add **Pomì chopped tomatoes** and combine well. Add chili powder or optionally sumac powder and cook covered to let it absorb the flavour. Garnish with chopped coriander leaves.