Pomì
O Così. O Pomì.

Lebanese okra stir fry



Preparation time: 30 min
Difficulty: Medium

Ingredients

- Chopped garlic: 1 piece
- Chopped okra: 100 gr
- Chopped onion: 1
- Coriander leaves: for garnishing
- Olive oil: 2 tablespoon
- Sumac/chili powder: 1 tablespoon

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.

For this recipe we used:

Chopped Tomatoes 50 ml

