

## Lebanese okra stir fry



**Time:** 30 min.

**Difficulty:** Medium

### Ingredients (4 people)

- Chopped Tomatoes 500g 50 ml
- **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

**For this recipe we used:**



## Preparation

Heat olive oil in a pan. Add chopped garlic, chopped okra and cook on low flame. Add **Pomi 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.