

# 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

