

Roasted Okra



Rated: ★★★★★

Submitted By: ncope

Photo By: CSteichen

Prep Time: 5 Minutes
Cook Time: 15 Minutes

Ready In: 20 Minutes
Servings: 3

"Roasting okra is simple and easy, and as a bonus, the vegetable's texture is much firmer when roasted."

INGREDIENTS:

18 fresh okra pods, sliced 1/3 inch thick 2 teaspoons kosher salt, or to taste
1 tablespoon olive oil 2 teaspoons black pepper, or to taste

DIRECTIONS:

1. Preheat an oven to 425 degrees F (220 degrees C).
2. Arrange the okra slices in one layer on a foil lined cookie sheet. Drizzle with olive oil and sprinkle with salt and pepper. Bake in the preheated oven for 10 to 15 minutes.

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