

roast okra (OLD RECIPE)

Yield: 4 servings

Active time: 10 minutes

Total time: 30 minutes

- 10 ounces okra, sliced in half lengthwise
- A few tiny hot peppers or 1 sliced jalapeño or serrano
- 1/2 onion, sliced
- 10 whole garlic cloves
- 8 to 12 grape tomatoes, halved
- 1 1/2 tablespoons olive oil
- 3/4 teaspoon salt
- 1/2 teaspoon ground coriander seeds
- 1/2 teaspoon ground cumin seeds

1. Preheat the oven to 475° F.
2. Coat the halved okra, hot peppers, onion slices, garlic cloves, and tomatoes in the olive oil, salt, coriander, and cumin.
3. Place on a sheet pan in one layer. If you want gooey, slimy okra, turn them all cut-side-down. If you want to minimize the sliminess, turn them all cut-side-up.
4. Roast for 15 to 20 minutes, until everything is slightly charred and tender.