Easy Okra

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**Preparation Time:** 15 minutes  
**Servings:** 4  
**Cooking Time:**

**Ingredients:**

- 1 pound okra  
- 1 tablespoon lime juice  
- 1 medium onion  
- 3 tablespoons vegetable oil  
- 4-5 cloves garlic, peeled and chopped  
- 1 tablespoon ginger, peeled and chopped finely  
- salt, to taste  
- jalapeno, to taste, optional  
- pepper, to taste

**Directions:**

1. Cut both ends off each okra, and then cut them in two halves longitudinally. Mix them with lime juice in a bowl. Cut peeled onion into two halves then each half into longitudinal slices.  
2. Put the oil in a saucepan, add chopped garlic and ginger and fry for 1 minute. Add onion. Fry all these together until onion becomes very light brown (4-5 minutes).  
3. Stir in okra mixture. Sprinkle salt to taste, and add chopped jalapeno (if using).  
4. Cook for 8-10 minutes, but stir after every 1-2 minute until okra is tender. Sprinkle freshly ground pepper on top.  

Serve as side dish or with vegan bread.

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