

## Delicious Okra Stir Fry

### Description

*This meal is extremely easy to prepare and is ready in a few minutes. Enjoy.*

**Prep time:** Fifteen minutes

**Cook time:** Fifteen minutes

**Total time:** Thirty minutes

**Servings:** 6

### Ingredients

- 1 lb. of okra
- 1/4 cup of olive or mustard oil
- 1 onion, sliced
- 1 teaspoon of cumin seeds
- 1/2 teaspoon of turmeric
- 2 red chilies, dried Salt to taste.

### Instructions

1. Pour some mustard oil into a pan and place overheat until it becomes smoky and changes color. Decrease the heat and add in the onions. Fry the onions until reddish brown.
2. Wash and dry the okra. Then slice into small pieces. Add in the dry red chilies and cumin into the frying onions.
3. Then add in the turmeric and okra. Cook the pan over medium heat until the okra becomes soft, about twelve minutes, while stirring frequently.
4. When the okra is cooked, add in some salt. Serve with rice or Indian naan.