

SPICY GRILLED OKRA



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Fresh Okra	2 lb.	Chili Powder	1 Tsp.
Olive Oil	2 Tbsp.	Garlic Powder	½ Tsp.
Salt	1 Tsp.	Cumin	½ Tsp.
Smoked Paprika	1 Tsp.		



PREPARATION

- ✔ Preheat your grill to medium-high heat.
- ✔ Rinse the okra under cold water and pat them dry with a paper towel. Trim off the stem ends of the okra.
- ✔ In a large bowl, combine olive oil, salt, smoked paprika, chili powder, garlic powder, and cumin. Mix well to make a spice mixture.
- ✔ Add the okra to the bowl with the spice mixture. Toss the okra gently to coat them evenly with the spices.
- ✔ Place the coated okra onto skewers or a grill basket, making sure to leave some space between each okra for even grilling.
- ✔ Place the okra on the preheated grill and cook for about 4-5 minutes per side, or until the okra is tender and lightly charred.
- ✔ Remove the grilled okra from the grill and transfer it to a serving platter.
- ✔ Serve the Spicy Grilled Okra as a side dish or snack.
- ✔ Enjoy!