

## Easy Indian Style Okra

Recipe By:CALIGAL

### Ingredients

3 tablespoons butter

1 medium onion, chopped

1 pound sliced fresh okra

1/2 teaspoon ground cumin

1/2 teaspoon ground ginger

1/2 teaspoon ground coriander

1/4 teaspoon ground black pepper

salt to taste

### Directions

Melt butter in a large skillet over medium heat. Add the onion, and cook until tender. Stir in the okra, and season with cumin, ginger, coriander, pepper and salt. Cook and stir for a few minutes, then reduce the heat to medium-low, and cover the pan. Cook for 20 minutes, stirring occasionally until okra is tender