

Crispy Roasted Okra

1 lb fresh okra
2 T extra virgin olive oil
1 tsp ground cumin
sea salt and pepper, to taste

Preheat oven to 400 degrees. Wash and trim okra. Slice okra into $\frac{1}{4}$ inch pieces and toss in large bowl with olive oil. Season okra with cumin, sea salt and pepper to taste.

Spread okra onto baking sheet and roast for 20 minutes, stirring once, until edges are browned. Remove from oven and serve warm.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN