



# Stewed Okra and Tomatoes

Servings 4 | Prep time 5 mins. | Total time 15 mins.

**Equipment:** Large Frying Pan, Measuring Cups and Spoons

**Utensils:** Mixing Spoon

## Ingredients

2 teaspoons olive or vegetable oil

1 small onion, chopped

1 16 ounce package frozen okra

1 14.5 ounce can no salt added diced tomatoes

1 ½ teaspoons CYP Salt-Free All-Purpose Seasoning

*(2 tablespoons onion powder, 2 tablespoons garlic powder, 1 tablespoon paprika, 1 1/2 teaspoons thyme, 1/4 teaspoon black pepper)*

1 teaspoon hot sauce

¼ teaspoon black pepper

2 cups cooked brown rice

# Instructions

1. Before you begin, wash your hands, surfaces, tops of cans, produce, and utensils.
2. Heat oil in a large frying pan over medium-high heat.
3. Sauté onion until tender, about 3 minutes.
4. Add frozen okra, diced tomatoes, Salt-Free All-Purpose Seasoning, hot sauce, and black pepper to frying pan. Cook, stirring frequently, until okra is slightly tender, but not mushy, about 5 minutes.
5. Serve 1 cup of sautéed okra over ½ cup of brown rice.

## Nutritional Information:

Calories 250   Total Fat 9g   Sodium 350mg   Total Carbs 39g   Protein 6g