



rosemary & okra fried rice

Light yet filling are the two words I would describe my rosemary and okra fried rice. It is so delicious too and I'll show you how to make it.

Ingredients

1 red onion, finely diced

1 cup of rice

5 cloves of garlic, minced

7 okra, thinly sliced

1 tablespoon of dark mushroom
soy sauce

1 small carrot, finely chopped

1 teaspoon of finely chopped
rosemary

1 tablespoon of garam masala

½ a tablespoon of black pepper

Method

Wash your cup of rice and then put it to cook. Once it is done set aside.

As the rice is cooking, you can begin working on your Okra. Heat some vegetable oil and add to this the finely chopped onion, rosemary and the minced garlic. Cook this until it is fragrant and softened. Add the thinly sliced okra and the carrots. Allow this to cook for around 5 minutes.

Once this is done add your cooked rice and toss it along with the greens. Add your tablespoon of soy sauce and mix it in until evenly distributed. Add your finely chopped coriander and serve.



SERVE WITH: some gravy or beef or stew of your choice

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/rosemary-and-okra-fried-rice/>