

CRISPY OKRA STICKS

Servings: 4

Time: 15-20 Mins

1. Preheat oven to 425 degrees.
2. Toss 6 cups of okra with 3 tablespoons olive oil and a pinch of salt and pepper.
3. Lay out okra on large baking sheet.
4. Bake for 40-45 minutes and stir every 10-15 minutes until okra turns
5. dark brown and crispy. Be careful not to burn.
6. Serve warm (the whole thing is edible but bottom part tastes best).

