

Roasted Lime Okra with Sour Cream Tzatziki

Serves 4-6

Ingredients:

- 1 lb fresh okra, rinsed and dried thoroughly (choose okra no bigger than your little finger)
- ¼ c olive oil
- Juice of 1 lime
- 1 tbsp lime zest
- ½ tsp salt
- ¼ tsp black pepper
- Tzatziki (makes approx. 1 cup)
 - o 1 cup sour cream
 - o ¼ cup chopped cilantro
 - o 1 tbsp lime zest
 - o Juice of half a lime

Directions

Okra

- Preheat oven to 400 degrees.
- Trim the tops and bottoms off the okra, cut in half length wise
- In a large bowl, mix the lime juice and zest, oil, salt and pepper, then toss the okra until well covered
- Place in oven on a rimmed baking sheet in a single layer and roast for 15 to 20 minutes, or until brown
- Serve immediately with tzatziki

Tzatziki

- Mix all ingredients in a bowl
- Store in air tight container