



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

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)

1 cup sour cream
¼ cup chopped cilantro
1 tbsp lime zest
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