

JONES VALLEY TEACHING FARM Stewed Okra and Tomatoes with Hot Peppers

SERVES 6 PEOPLE

YUM! The first 100 registered participants will receive a free produce bag.

INGREDIENTS

- 2 tbsp olive oil
- 1 medium onion, chopped
- 2 cups fresh tomatoes, diced
- 1 (14.5oz) can stewed tomatoes
- 1/2 cup vegetable broth
- 4 cups fresh okra, sliced
- 1 hot pepper, diced
- 3/4 tsp seasoned salt
- 1/2 tsp garlic salt
- 1/2 tsp black pepper

Directions

- Heat olive oil in a large skillet. Once hot, add onion and cook until soft (about 5-7 minutes).
- 2 Add tomatoes, broth, okra, and seasonings. Cook for 20-25 minutes, maintaining a slight simmer and stirring occasionally.