Oriental Okra with thick Tomato Sauce and Lemon

NIBBLEDISH CONTRIBUTOR

Ingredients

400 grams of raw frozen okra.
5 large spoons of tomato paste.
2 large cloves of garlic (chopped).
1 medium onion (Chopped).

Instructions

1. In a Pyrex Glass cooking Pot melt the two spoons of ghee butter, then add the 5 big spoons of tomato paste and mix until it's hot and bubbly.

2. Add the medium chopped onion along with the chopped garlic, then add two big glasses of water and stir until the sauce is thick.

3. Add the Raw Okra into the sauce and stir.

4. Add a large pinch of salt, a pinch of dried coriander, a pinch of grounded black pepper, a pinch of all spice