

Bhindi Masala (North Indian Okra Stir-Fry)

SAVEUR JULY 25, 2014

Ingredients

1/2 cup canola oil
12 cloves garlic, thinly sliced
4 chiles de árbol, chopped
1 small red onion, sliced
1 lb. okra, sliced 1/3"thick
1/2 tbsp. garam masala
1 tbsp. ground coriander
1 plum tomato, seeded, chopped
Kosher salt, to taste

Heat oil in a 12" skillet over medium-high. Cook garlic, chiles, and onion until golden, 4–6 minutes. Add okra, garam masala, coriander, tomato, salt, and 1/3 cup water; cook until okra is crisp-tender, 3–4 minutes.