KIKKOMAN

Okra Kurkure

Total time **7 mins** **7 mins** cooking time

INGREDIENTS

2 portion(s)

150 g	Okra
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
100 g	Flour
10 g	Red Chilli Powder
5 g	Turmeric Powder
5 g	Cumin Powder
30 g	Red and Yellow Bell Pepper (chopped)
10 g	Green Chillies (chopped)
15 g	Garlic (chopped)
5 g	Spring Onion (chopped)
30 g	Onion (chopped)
5 g	Black pepper (crushed)

PREPARATION

Step 1

Cut Okra into thin slices diagonally and marinate it with red chilli powder, turmeric powder and cumin powder.

Step 2

Add the gram flour and mix well until its properly coated.

Step 3

Deep fry the okra until crispy.

Step 4

Heat oil in a pan and add the chopped garlic, chillies, onion, capsicum and toss well.

Step 5

Add Kikkoman Soy Sauce and black pepper. Toss well.

Step 6

Garnish with spring onion greens.