

Okra Succotash

6 servings

- 1 teaspoon vegetable oil
- 10 okra, gently rubbed under cold running water, sliced
- ½ onion, scrubbed with clean vegetable brush under running water, chopped
- 2 ears of corn, scrubbed with clean vegetable brush under running water, cut from cob
- 3 medium yellow squash, scrubbed with clean vegetable brush under running water, sliced
- 1 tomato, gently rubbed under cold running water, diced
- 1 teaspoon salt (optional)
- 1 teaspoon pepper (optional)
- 1 teaspoon dried basil (optional)
- 1 teaspoon dried oregano (optional)
- 1 teaspoon dried thyme (optional)

1. Wash hands with soap and water.
2. Wash and prepare vegetables.
3. In a non-stick skillet over medium heat, cook vegetable oil and okra for 3 to 5 minutes. Then add onion, corn, squash and optional spices for 5 minutes until tender.
4. Add diced tomatoes and continue cooking for 3 minutes.
5. Store leftovers in a sealed container in the refrigerator for up to four days.



Notes:

Serve on top of chicken or fish. When corn, okra and tomatoes are not in season, use canned vegetables in place of fresh vegetables.

Nutrition Information Serving Size (3/4 cup): Calories 60, Total Fat 1.5g, Saturated Fat 0g, Cholesterol 0mg, Sodium 10mg, Total Carbohydrates 12g, Fiber 1g, Total Sugars 5g, includes 0g Added Sugars, Protein 3g, Vitamin D 0%, Calcium 4%, Iron 6%, Potassium 10%.

Recipe Source: USDA Mixing Bowl