

# Roasted Charmoula Okra

*Serves 4, as a Side:*

## Ingredients

1 pound okra  
2 tablespoons extra virgin olive oil  
kosher salt to taste  
fresh thyme leaves  
2 teaspoons charmoula, or spice blend  
Maldon salt or fleur de sel

## Preparation

Preheat oven to 450 degrees.

Rinse the okra, drain them, and dry well with a clean dish towel.

Cut off the stem end of each pod and place in a large bowl.

Drizzle with olive oil and kosher salt.

Sprinkle with fresh thyme leaves if you like, or any other fresh herb you have handy.

Lay the okra out on a parchment lined baking sheet in a single layer; reserve the bowl for later.

Place the baking sheet in the oven and roast for 15 minutes.

Shake the pan at least once midway.

Remove the okra from the oven--they should be nicely charred.

Add them back to the bowl and sprinkle with the charmoula, or other spice mixture.

Toss well and sprinkle with a final flourish of Maldon salt or fleur de sel.

Serve hot.

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