

Savory Southern Okra Rice - A Cozy One-Pot Comfort Dish

Savory Southern Okra Rice - The Cozy One-Pot Dish You'll Keep Making



TIME
3 min

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INGREDIENTS

- 2 tablespoons olive oil
- 1 medium yellow or sweet onion, diced
- 1 green bell pepper, diced
- 3 cups sliced fresh okra
- Pinch of cayenne pepper (optional)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- 1 cup uncooked long grain rice
- 2 cups vegetable broth

DIRECTIONS

- 1. SautØ the Base:** Heat olive oil in a medium pot over medium heat.
- 2. Add diced onion and bell pepper,** and cook for about 3 minutes, until softened and fragrant.
- 3. Add the Okra:** Stir in the sliced okra and cook for 2 more minutes, stirring occasionally to lightly sear the edges.
- 4. Add Rice & Seasoning:** Stir in rice, salt, black pepper, and cayenne pepper (if using).
- 5. Pour in the vegetable broth and bring to a gentle boil.**
- 6. Simmer to Perfection:** Reduce heat to low, cover, and let simmer for 20 minutes or until the rice is tender and the liquid has been absorbed.
- 7. Fluff & Serve:** Turn off the heat, fluff the rice with a fork, and serve hot.
- 8. Garnish with chopped parsley or green onion if desired.**

TIPS FOR SUCCESS

Avoid sticky rice by not stirring once the lid is on.

Prep ahead : Chop all veggies in advance for faster weeknight cooking.

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