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Giovanni B. Russo

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G.B. Russo & Son

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Since 1905

Frank D. Russo

OKRA, ONION & TOMATO STEW

(Serves 4 to 6)

- 6 tbsp extra-virgin olive oil
- 1 lb okra, tops and tails trimmed
- Coarse salt and freshly ground black pepper
- 1/2 cup thinly sliced yellow onion (about 2 medium yellow onions)
- 3 cloves garlic, thinly sliced
- 1/2 tsp dried Greek oregano
- 1 small banana pepper, chopped
- 2 cups canned whole tomatoes, crushed, juices reserved for another use
- 1 cup homemade or low-sodium canned chicken stock
- 2 tbsp sliced and pitted kalamata olives
- 2 tbsp finely chopped flat-leaf parsley
- 1 pkg Vino Rosso Linguini

1. In a medium stockpot, heat 1 tbsp olive oil over medium to high heat. Add half the okra, and cook until color begins to change, 2 to 3 minutes. Season with salt and pepper. Remove from pan; set aside. Add 1 tbsp oil to pan, and repeat with remaining okra.
2. Add remaining 4 tbsp oil, and heat. Add the onions and pinch of salt. Cook, stirring occasionally, until soft and translucent, 8 to 10 minutes. Add garlic, reduce heat to medium, and cook until onions are lightly caramelized, about 2 minutes more. Stir in oregano and banana pepper, and cook 1 minute.
3. Add tomatoes, reduce heat to low, and cook for 5 minutes. Add reserved okra and chicken stock, stirring to combine. Simmer until okra is tender, 15 to 20 minutes. While the stew is simmering, bring to boil a pot of water and cook pasta al dente according to package directions. Stir in olives and parsley. Taste, and adjust for seasoning. Serve over Vino Rosso Linguini.

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