Main dishes / Indonesia

chickpeas and okra skillet · Indonesia

A savoury Indonesia-inspired Studio variation with okra, drained cooked chickpeas and a fragrant finish.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 600 g drained cooked chickpeas
- ☐ 180 ml low-salt vegetable stock
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g okra
- ☐ 25 ml kecap manis
- ☐ 2 g ground coriander seeds

Let's make it.

01 Clean the okra and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the okra and cook for a few minutes.

03 Add the stock, cover and simmer for 10 minutes until the vegetables are tender.

04 Rinse and drain the drained cooked chickpeas, then heat until piping hot throughout.

05 Combine the cooked main ingredient with the vegetables. Stir in the kecap manis, finely grated fresh ginger, ground coriander seeds and taste before serving. Serve straight away.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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