



Okra pods with mustard

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Resting time	2 Hrs
Cooking time	5 Mins

Preparation

- 12 okra pods
- 1 pinch of salt
- 1 tbsp mustard, coarse-grain
- 1 tsp honey
- 1 tbsp Japanese rice vinegar
- Chilli flakes, dried

Wash, top and tail the okra pods. Put all the ingredients into a vacuum bag and vacuum seal it on level 3.

Leave the bag to rest in the refrigerator for at least 2 hours. Serve cold.

Accessories

- Vacuum bag

