Roasted Fresh Okra with Tomatoes

Ingredients

1. 18-20 fresh young okra pods, sliced.
2. 2 Tablespoon olive oil
3. 2 Tablespoons kosher salt.
4. 4-6 Tablespoons New Mexico red chile.
5. 3-4 Medium tomatoes, quartered
6. 1 Tablespoon red wine vinegar

Directions

1. Preheat an oven to 425 degrees F (220 degrees C).
2. Lightly oil a cookie sheet with olive oil
3. Sprinkle salt and chile on okra, drizzle on some more oil and mix around to coat
4. Arrange sliced okra in 1 layer on cookie sheet
5. Bake in the preheated oven for 10 to 15 minutes
6. Toss in a bowl with tomatoes
7. Drizzle with red wine vinegar