**Okra wıth chıckpeas purslane with chickpeas**

½ kg okra

2 onions

1 tomato

1 tbsp tomato paste

2 teaspoons salt

½ cup olive oil

1 lemon juice

¼ cup vinegar

1 cup cooked chickpeas

Spiral peel okra tops, soak in vinegar added water for half an hour.

Stir roughly chopped onions, tomato, tomato paste and salt in olive oil for fifteen minutes over high heat, add boiling water, lemon juice, drained okra and cooked chickpeas and cook over medium heat for half an hour. Add boiling water gradually if necessary.

Same recipe can be applied to purslane instead of okra.