

# Garlic Naan Bread

Garlic Naan Breads are so soft and perfect for mopping up curries, you'll find it hard to stop at one! Just like the best Indian restaurants, this will become your new favorite naan recipe!



Prep Time

15 mins

Cook Time

10 mins

Rise

1 hr

Total Time

1 hr 25 mins

Course: Bread   Cuisine: Indian   Servings: 10 naan breads   Calories: 290kcal   Author: Karina

## Ingredients

### NAAN BREADS

- 1/4 cup warm water
- 2 teaspoons granulated sugar
- 1 1/2 teaspoons active dry yeast or instant (rapid rise)
- 3/4 cup warm milk
- 3/4 cup plain Greek yogurt or natural plain yogurt
- 1/4 cup vegetable oil plus 2 tablespoons extra for cooking
- 2 cloves garlic minced
- 4 cups plain flour plus extra for dusting -- 19 1/2 oz. or 560g
- 1 teaspoon baking powder
- 1 teaspoon salt

### GARLIC BUTTER TOPPING

- 3 tablespoons butter, melted
- 2 cloves garlic, minced
- 1 teaspoon fresh chopped cilantro or parsley

## Instructions

### FOR NAAN BREAD

1. Combine together the water, sugar and yeast. Let sit for 5-10 minutes or until the mixture begins to bubble on top
2. Add in the milk, yogurt, oil, minced garlic, flour baking powder and salt. Mix until the dough comes together with your hands.
3. Turn dough out onto lightly floured surface. Use floured hands to knead the dough until smooth, about 3 to 5 minutes.
4. Lightly grease the same mixing bowl with a small spray of cooking oil. Transfer dough to the bowl and cover with plastic wrap. Let rest at room temperature for about an hour until doubled in size.
5. When ready to cook, divide the dough into 10 equal pieces. Roll into balls, then use a rolling pin to roll each piece of dough into a large oval, about 6-inches long and 1/8-inch thick. Repeat with remaining dough.
6. Heat a large cast iron skillet over medium-high heat. Grease skillet all over with 1/2 teaspoon of the extra

oil.

7. Place one piece of the naan on the oiled hot skillet and cook until bubbles form on top, about 1-2 minutes. While cooking, brush the top with a little oil.
8. Flip and cook for another 1-2 minutes, until large golden spots appear on the bottom.
9. Remove from the skillet and wrap in a clean kitchen towel. Repeat with the remaining naan (keep them wrapped in a towel while you work).

#### **FOR GARLIC BUTTER TOPPING**

1. Combine melted butter and minced garlic together in a bowl. Brush each naan with the garlic butter and top with the fresh herb of your choosing.

#### **Notes**

**Perfect to serve with Tikka Masala, Butter Chicken or Coconut Curry Shrimp.**

#### **Nutrition**

Calories: 290kcal | Carbohydrates: 42g | Protein: 8g | Fat: 10g | Saturated Fat: 7g | Fiber: 2g | Sugar: 2g | Vitamin C: 1mg | Calcium: 6mg | Iron: 2mg