

Naan

Ingredients

- 1 1/2 t Yeast
- 2 t Sugar
- 1/4 c Warm Water
- 3/4 c Milk (warmed)
- 3/4 c Greek Yogurt
- 1/4 c Vegetable Oil (plus 2 tablespoons)
- 10 clv Garlic (minced)
- 4 c Flour
- 1 t Baking Powder
- 1 1/2 t Salt (plus 1/4 teaspoon)
- 3 T Butter (melted)
- 2 t Cilantro (finely chopped)

Instructions

1. In a bowl of an electric mixer, combine together the water, sugar and yeast. Let sit for 10 minutes or until the mixture begins to bubble on top. Add in the milk, yogurt, 1/4 cup oil, 6 cloves minced garlic, flour, baking powder, and 1 1/2 teaspoon salt.
2. Using a dough hook mix until the dough comes together. Scrap the sides and continue to mix the dough until smooth, about 3 to 5 minutes. 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.
3. When ready to cook, divide the dough into 12 equal pieces. Roll into balls, then use a rolling pin to roll each piece of dough into a large oval,

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about 6-inches long and 1/8-inch thick. Repeat with remaining dough.

4. Combine melted butter, 4 cloves minced garlic together, 1/4 teaspoon salt, and cilantro in a bowl. Set aside.

5. Heat a large cast iron skillet or griddle over medium heat. Grease skillet all over with 1/2 teaspoon of vegetable oil. Place one piece of the naan on the oiled hot skillet and cook until bubbles form on top, about 30 seconds. While cooking, brush the top with a little oil. Flip and cook for another 30 seconds, until large golden spots appear on the bottom.

6. Remove from the skillet and brush butter mixture over the top and bottom of naan then wrap in a clean kitchen towel. Repeat with the remaining

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naan. Serve warm.