



Naan Bread Recipe



This homemade Naan Bread is soft, chewy, and simply delicious. You won't believe how easy it is to make and will want it as a side to every meal.

Course	Bread
Cuisine	Indian
Prep Time	1 hour 20 minutes
Cook Time	6 minutes
Total Time	1 hour 26 minutes
Servings	8
Calories	231 kcal
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Ingredients

- 1/2 cup warm water
- 2 tsp instant yeast
- 1 tsp sugar
- 3 Tbsp olive oil
- 1/4 cup plain yogurt
- 1 egg
- 1/2 tsp salt
- 2 1/2-3 cups all purpose flour
- 2 Tbsp melted butter
- 2 tsp garlic, minced (optional)

Instructions

1. Combine warm water, yeast, and sugar in a large bowl; let sit for five minutes or till bubbly. Add olive oil, yogurt, egg, salt and 2 cups of flour. Stir till smooth.
2. Add enough flour to make a soft dough. Knead a few times on a floured counter until smooth.
3. Place dough in a greased bowl. Cover and let rise in a warm place until doubled.
4. Preheat a skillet to medium heat.
5. Cut dough into eight pieces. On a floured surface, roll out each piece into a 6" circle.
6. Add a little oil or non-stick spray to the skillet. Cook each circle for 2-3 minutes or until bubbly and golden brown on the bottom. Flip over and cook for another 2-3 minutes.
7. Brush the top (the bubbly side) of each naan with melted butter. I added garlic to my butter, but that is optional.

Nutrition Facts

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Amount Per Serving

Calories 231 Calories from Fat 81

% Daily Value*

Fat 9g **14%**

Saturated Fat 2g **13%**

Cholesterol 29mg **10%**

Sodium 184mg **8%**

Potassium 70mg **2%**

Carbohydrates 31g **10%**

Fiber 1g **4%**

Sugar 1g **1%**

Protein 5g **10%**

Vitamin A 125IU **3%**

Calcium 18mg **2%**

Iron 1.9mg **11%**

* Percent Daily Values are based on a 2000 calorie diet.