

Restaurant-Style Indian Keema Naan - Stuffed Lamb Bread

Yield: 4 min
Total Time: 125 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-kwama-recipe>

Ingredients:

- 1 cup all purpose flour
- 2/3 cup wheat flour
- 1 tablespoon canola oil 1 tsp extra for coating the bowl
- salted butter melted, for brushing naan, optional
- 1 teaspoon active dry yeast
- 1/2 cup water lukewarm
- 1/4 cup milk
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/2 pound ground lamb
- 1 onions Shallot, 1/4 cup when chopped
- 1 tablespoon tomato paste
- 1 green pepper hot, small, or 1/2 green serrano pepper, small minced
- 1/2 tablespoon cumin powder
- 1/2 tablespoon coriander powder
- 1/4 teaspoon red pepper Powder, paprika, lal mirch
- 1 tablespoon canola oil
- 2 tablespoons chopped cilantro for garnish, optional
- 1 tablespoon garlic 1-2 garlic cloves, minced
- salt
- black pepper as per taste
- onions Shallot
- jalapeno sliced
- yogurt

Nutrition:

1. Calories: 500 calories

2. Carbohydrate: 54 grams
 3. Cholesterol: 50 milligrams
 4. Fat: 23 grams
 5. Fiber: 7 grams
 6. Protein: 20 grams
 7. SaturatedFat: 8 grams
 8. Sodium: 600 milligrams
 9. Sugar: 8 grams
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