

Garlic-Cilantro Naan

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-naan-recipe-with-yeast>

Ingredients:

- 1 teaspoon active dry yeast
- 1/2 teaspoon sugar
- 1/3 cup warm water about 110 degrees Fahrenheit
- 1 cup all purpose flour
- 1/2 teaspoon salt
- 2 medium eggs lightly beaten
- 2 tablespoons plain yogurt
- 1/4 cup ghee or vegetable oil
- 1/4 cup fresh cilantro finely chopped
- 4 cloves garlic finely minced

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 105 milligrams
4. Fat: 13 grams
5. Fiber: 1 grams
6. Protein: 7 grams
7. SaturatedFat: 1 grams
8. Sodium: 340 milligrams
9. Sugar: 1 grams

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