

# Stovetop Naan bread( Indian Naan bread)

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/persian-naan-bread-recipe>

## Ingredients:

- 2 teaspoons dried yeast
- 1 cup water 3/4 lukewarm water for the yeast and 1/2 a cup for the dough
- 2 teaspoons sugar
- 1/4 cup yoghurt 4 tablespoons
- 1 egg
- 1/2 cup ghee or butter
- 3 cups flour

## Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 75 grams
3. Cholesterol: 55 milligrams
4. Fat: 23 grams
5. Fiber: 3 grams
6. Protein: 12 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 30 milligrams
9. Sugar: 3 grams

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