

Homemade Naan Bread

Yield: 12 min
Total Time: 35 min

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

Ingredients:

- naan
- 7 grams active dry yeast instant dry yeast can also be used
- 1 cup milk warmed
- 2 teaspoons sugar
- 3 1/2 cups all purpose flour
- 1 1/2 teaspoons kosher salt
- 1 teaspoon baking powder
- 4 tablespoons natural yogurt plain
- 2 tablespoons canola oil any neutral oil will do, plus a teaspoon more
- 3 tablespoons ghee melted, or unsalted butter
- 3 tablespoons fresh cilantro chopped
- 1/2 teaspoon salt
- 1 tablespoon nigella seeds can be substituted with black sesame or poppy seeds, optional

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 5 milligrams
4. Fat: 6 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. Sodium: 480 milligrams
8. Sugar: 2 grams

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