

Homemade Naan (and Garlic Naan too!)

Yield: 8 min
Total Time: 100 min

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

Ingredients:

- 3 cups all purpose flour plus more for dusting
- 1 tablespoon sugar EACH:, AND chopped cilantro, optional
- 1 teaspoon instant dry yeast
- 1 1/2 teaspoons kosher salt
- 3/4 cup warm water 105°F
- 1/2 cup plain yogurt
- 2 tablespoons ghee melted, or butter
- 3 tablespoons cold butter + 2 cloves garlic minced, optional

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 15 milligrams
4. Fat: 8 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 3 grams
8. Sodium: 490 milligrams
9. Sugar: 2 grams

Thank you for visiting our website. Hope you enjoy Homemade Naan (and Garlic Naan too!) above. You can see more 16 persian naan recipe Savor the mouthwatering goodness! to get more great cooking ideas.