

Super Easy Gluten-Free Naan Bread

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-indian-naan-recipe-gluten-free>

Ingredients:

- 1/2 cup warm water
- 1 tablespoon sugar
- 2 teaspoons active dry yeast
- 3 cups gluten free self-rising flour
- 1 teaspoon salt

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 94 grams
3. Fat: 3.5 grams
4. Fiber: 6 grams
5. Protein: 9 grams
6. SaturatedFat: 1 grams
7. Sodium: 600 milligrams
8. Sugar: 4 grams

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