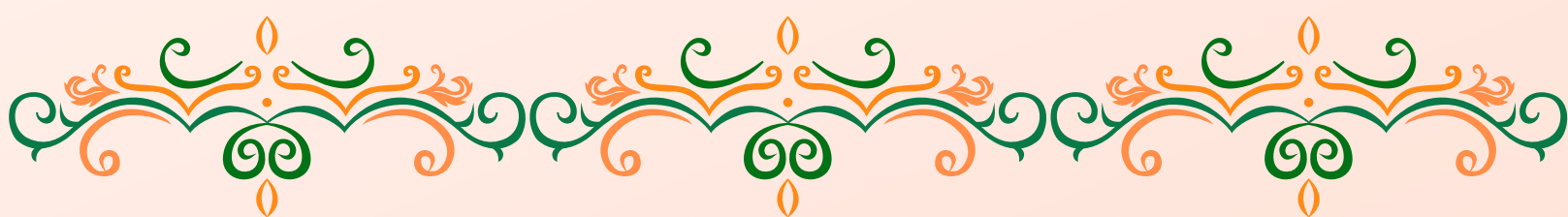




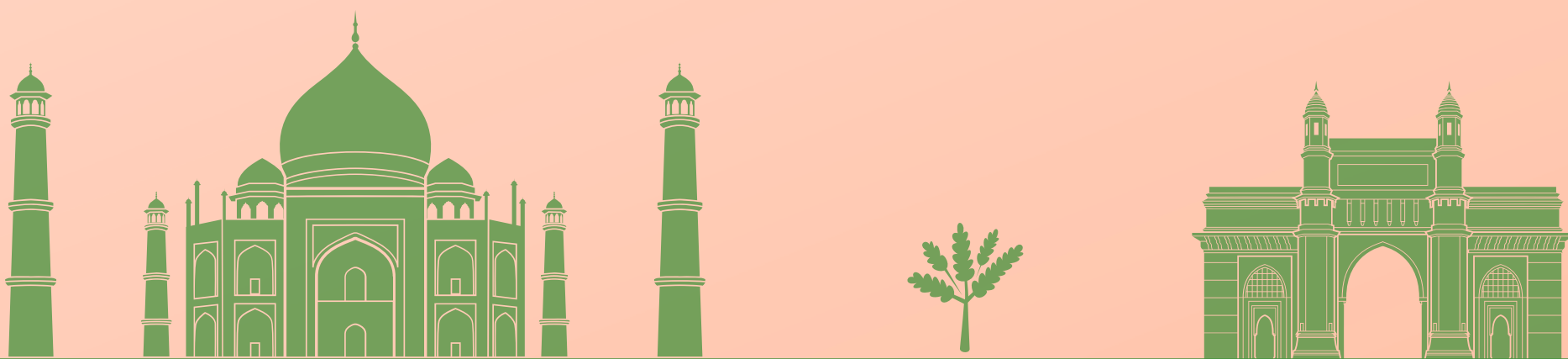
Garlic Naan

**Recipe adapted from @wellplated.com*



INGREDIENTS

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 cup plain non-fat Greek yogurt
- 2 Tablespoons olive oil
- Melted butter for brushing
- Minced garlic
- Fresh cilantro for garnish (optional)





Garlic Naan

**Recipe adapted from @wellplated.com*



INSTRUCTIONS

- In a large bowl, mix all the dry ingredients.
- Add in Greek yogurt and olive oil. Mix the dough until it comes together into a ball. Knead the dough a few times.
- Cover with plastic wrap and let sit for 30 minutes.
- Cut dough into 6 wedges. Roll into a ball and flatten out with a rolling pin.
- Mince garlic. Heat a cast iron skillet to low heat. Add in naan and add garlic to the side of the pan to cook. Brush with garlic butter.
- Serve with fresh cilantro.

