

Simple Garlic and Coriander Naan Bread

METRIC

There's nothing better than a naan bread to go with your curry, so why not make them yourself with my simple recipe.

Total 25 mins · Prep 5 mins · Wait 15 mins · Cook 5 mins · 4 servings

Ingredients

- 270 g Self Raising Flour
- 250 g 0% Fat Greek Yoghurt (can be swapped to make this non dairy)
- 3 tsp Coriander (fresh or ground)
- 2 Minced Garlic Cloves

Method

01 Combine everything in a bowl and bring to a shaggy mix.

02 Lightly knead until an even texture

03 Cover and leave in a warm place for 15 minutes

04 Divide into 4, roll out and shape. Make sure to flour your workspace and rolling pin.

05 Fry in a medium-hot pan, using a few sprays of oil for each side of the naan. Around 5-10 mins each side depending on thickness.

Hannah's Hints

- These freeze great, just put in a reusable bag or container and freeze. Defrost in the microwave or oven- whatever works for you.
- Try experimenting with different thicknesses, personalise the naans to what you like.
- These will get thicker once cooked so be aware when rolling out

<https://bakesbyh.com/recipes/garlic-and-coriander-naan-bread>

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