



Easy TwoIngredient Naan

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Easy

Servings

8

Description

While this twoingredient naan is not a true traditional naan bread it sure works in a pinch

Ingredients

- - 1 ¼ cups self-rising flour
- or more as needed - 1 cup whole-milk Greek yogurt

Instructions

1. Mix self-rising flour and Greek yogurt together in a large bowl until combined. Transfer to a lightly floured work surface and knead until smooth
2. adding more flour as necessary to keep dough from sticking
3. 2 to 3 minutes. Pat dough into a rough 9x7-inch rectangle. Divide into 8 equal pieces. Lightly dust each piece with flour and flatten into a semi-rectangular shape
4. about 1/4 inch thick. Lightly grease a large skillet and place it over medium heat. Add 1 or 2 of the flattened dough pieces to the skillet. Cook until they begin to bubble and brown
5. 2 to 4 minutes. Flip over and cook an additional 2 to 4 minutes. Remove from heat and repeat with remaining dough until all pieces are cooked. Serve warm. Kim Cook's Note Cooking these flatbreads can be a bit of a smoky process. Make sure to have a window open or a stove vent on
6. just in case.I use a homemade self-rising flour mix where
7. for every 1 cup of all-purpose flour
8. I add a 1/2 teaspoon salt and 2 teaspoons baking powder to make it "self-rising."