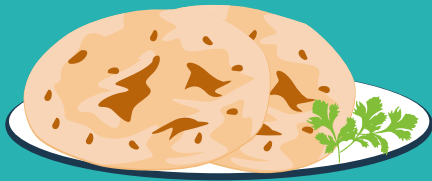


Naan Quick Recipe

This tasty, light and fluffy yeast-free easy Naan bread recipe is ready in just 15 minutes with easy ingredients! It's perfect with an Indian curry, or make it as a quick no yeast flatbread. These Naan are thick, tender, fluffy and so easy! You can easily make this recipe vegan and/or gluten-free.



INGREDIENTS

3 C. all purpose flour

2 t. baking powder

1.5 t. salt

3/4 C. buttermilk

3/4 C. warm water

Vegetable oil for greasing
baking sheet

1 to 2 T. unsalted butter, melted



Instructions:



6 servings



45 minutes

Whisk flour, baking powder, and salt. Pour buttermilk over the flour mixture and quickly stir it in. The flour will be fairly dry.

Pour 2-3 T. of warm water and stir it in. Keep repeating until the flour comes together to form a softball. About 3/4 C. of warm water will be used. Knead for 1-2 minutes and if too sticky, more flour may need to be added in.

Lightly oil a rimmed baking sheet. Cut the dough into 6 equal portions. Shape each portion into a round and place it on the oiled baking sheet. Brush with melted butter and cover with plastic wrap and allow to sit for 30 minutes.

After resting the dough for only 20 minutes, start heating a cast iron fry pan with medium heat.

After resting the dough for the full 30 minutes, Roll out one of the balls into an 8-9" circle.

Test the pan with a few drops of water. If the drops bounce and sizzle, the pan is ready. Add the rolled dough to the pan and cook for 2-3 minutes until the dough bubbles and the bottom has a few brown spots.

Flip over the bread and cover and cook for another 2 minutes until the bottom has browned spots.

Place the bread on a plate and brush with the melted butter and place in a zip lock bag.

Repeat with the remaining 5 pieces of dough. Serve warm



DID YOU ENJOY THIS RECIPE?

We'd LOVE to see a photo of your delicious dish. Email it to us at Development@4rcc.com or post it on our FRCC Facebook page.

Thai Curry Peanut Noodles

Who knew peanut butter can truly transform a bowl of noodles into one flavor-packed dish! Whisk it with soy sauce, sesame oil, and other ingredients with cooked noodles for a simple yet filling meal ready in just a few short minutes. These Thai Noodles are the fastest dinner you can make on a busy day.

INGREDIENTS

1 lb of spaghetti noodles

Peanut Thai Curry sauce ingredients:

1 C creamy Peanut butter

3 T Thai curry sauce

3 cloves of garlic

2 T ginger, coarsely chopped

1 lime zest and juice large

pinch of cayenne pepper

2 T brown sugar

3 T soy sauce

1 T rice vinegar

1 T toasted sesame oil

2-4 T water. Add more to get consistency you like



Instructions:



4-6 servings



15 minutes

Add all the Thai Curry sauce ingredients to a blender and process until it is a smooth sauce. Add more water if necessary.

Correct seasoning with salt if needed.

Heat the sauce in a frypan until bubbling.

Boil up one pound of spaghetti noodles. About 11-12 minutes.

Add noodles to the hot sauce. Stir well and serve. Can garnish with cilantro.



DID YOU ENJOY THIS RECIPE?

We'd LOVE to see a photo of your delicious dish. Email it to us at Development@4rcc.com or post it on our FRCC Facebook page.