



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Naan Breads

Mughals naan breads are made in Perth with a short, clean ingredient list from an authentic recipe. If you aren't using them straight away you can freeze them for later!



C2 Indian Beef Naan Breads

Delicious warm naan breads topped with Korma beef mince, fresh salad and a garlic yoghurt drizzle. This one can be enjoyed eaten with hands or knife and fork!

 20 minutes

 2 servings

 Beef

18 February 2022

Transform it!

Don't feel like Indian? You can transform this into a souvlaki style dish! Flavour the mince with garlic, smoked paprika and fresh rosemary. Save your korma paste for another day!

FROM YOUR BOX

CARROT	1
LEBANESE CUCUMBER	1
NAAN BREADS	2-pack
BROWN ONION	1
BEEF MINCE	300g
TOMATO	1
CURRY PASTE	1 sachet
NATURAL YOGHURT	1 tub

FROM YOUR PANTRY

oil for cooking, salt, pepper, 1/2 garlic clove

KEY UTENSILS

large frypan

NOTES

Add oil to your frypan if you don't have a non-stick pan. Use the whole sachet of curry paste for full flavour, otherwise 1/2 a sachet for a milder flavour.

No gluten option - naan breads are replaced with gluten-free flatbreads. Cut bread in half to make 2 serves. Rub with oil and toast in oven at 200°C for 5 minutes or on the BBQ for 2 minutes each side. You can rub the breads with the cut side of a garlic clove for extra flavour!



1. PREPARE THE TOPPINGS

Julienne or grate carrot. Dice cucumber. Set aside.



2. TOAST THE NAAN BREADS

Coat naan breads with **oil**. Toast in a frypan over medium-high heat for 1 minute each side. Remove, set aside and keep warm.



3. COOK THE BEEF

Chop onion and add to frypan with beef mince. Chop and add tomato along with curry paste (see notes). Cook for 6-8 minutes, breaking up mince with a spoon as you go.



4. PREPARE THE DRESSING

Meanwhile, crush **1/2 garlic clove**. Combine with yoghurt and **1 tbsp water**. Season with **salt and pepper**.



5. FINISH AND SERVE

Divide naan bread among plates. Top with curried beef, drizzle of dressing and fresh toppings.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

