



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!



## C4 Indian Beef Naan Breads

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

 20 minutes

 4 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 CUCUMBERS	2
NATURAL YOGHURT	1 tub
NAAN BREADS	2 x 2-pack
BROWN ONION	1
BEEF MINCE	600g
CURRY PASTE	1 sachet
ENGLISH SPINACH	1 bunch

## 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.

**No gluten option - naan breads are replaced with gluten-free flatbreads.** Cut breads in halves to make 4 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 cucumbers. Set aside.



### 2. PREPARE THE DRESSING

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



### 3. TOAST THE NAAN BREADS

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



### 4. COOK THE BEEF

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



### 5. ADD THE SPINACH

Meanwhile, rinse and chop spinach. Add to pan with beef and cook until wilted. Remove from heat.



### 6. 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**

