



### Product Spotlight: Naan Breads

Mughal's naan bread is made here in Perth with a short, clean ingredient list from an authentic recipe. You can freeze them for later if needed!



## Indian Beef Naan Bread

Delicious warm naan bread topped with curried beef mince, fresh salad and a garlic yoghurt drizzle. You can enjoy this meal with your hands or a knife and fork!



20 minutes



4 servings



Beef

14 April 2023

## 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 curry paste for another day!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	9g	38g

## FROM YOUR BOX

CARROTS	2
LEBANESE CUCUMBERS	2
NAAN BREAD	4-pack
BROWN ONION	1
BEEF MINCE	500g
TOMATOES	2
CURRY PASTE SACHET	1
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 it isn't non-stick. Use the whole sachet of curry paste for full flavour or half a sachet for a milder flavour.

**No gluten option** - naan bread is replaced with **gluten-free flatbread**. 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 bread with the cut side of a garlic clove for extra flavour!



### 1. PREPARE THE TOPPINGS

Julienne or grate carrots. Dice cucumbers. Set aside.



### 2. TOAST THE NAAN BREAD

Coat naan bread 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 tomatoes along with curry paste (see notes). Cook for 8-10 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, a drizzle of dressing and fresh toppings.



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