

Stuffed Naan

Ingredients:

- 1 cup wheat flour (100g)
- 4 slices of whole wheat bread
- 3 potatoes
- 1 onion grated
- 2 green chillies
- 1 tbsp coriander leaves
- 1/2 cup yoghurt (Amul Masti Dahi)
- 60g **Delicious Table Margarine**

Method:

Dough:

- Mix the wheat flour, bread slices, yoghurt and 1 tsp salt and make slightly stiff dough.
- Cover the dough with a wet cloth and keep aside for 3 - 4 hours.

Stuffing:

- Boil, peel and mash the potatoes.
- Mix the mashed potatoes, grated onions, chillies, coriander and salt.
- Roll a 1/2 inch size ball of dough into a flat round shape.
- Put one teaspoon of stuffing.
- Close it and roll it into an oblong- shaped naan.
- Cook it in a tandoor or a tawa.
- While cooking on a tawa, cover the tawa with a lid after putting the naan on.
- Add 1/2 tsp of **Delicious Table Margarine** on top of each naan.
- Serve hot and fresh.

Sweet Potato Herb Topping

Ingredients:

- 3 brown bread slices
- 3 similar sized white bread slices
- 2 medium sweet potatoes, boiled and peeled
- 1/2 cup cabbage, finely shredded
- 1 tsp mixed herbs (basil, rosemary, oregano, etc.), crushed
- 1 spring fresh mint leaves chopped
- 1/4 cup eggless mayonnaise
- 1 tbsp **Delicious Table Margarine**
- 1/2 tsp sugar
- Salt to taste
- Pepper to taste

Method:

- Slice sweet potatoes into thin rounds, keep aside.
- Sprinkle sugar, a little salt, on cabbage, keep aside for 5 minutes.
- Mix mint leaves into mayonnaise.
- Layer both sides of all slices with **Delicious Table Margarine**, grill till crisp and golden.
- Arrange sweet potato rounds on one side of brown bread slices.
- Sprinkle mixed herbs over them.
- Spread mayonnaise over the slices.
- Sprinkle salt, pepper, shredded cabbage over it.
- Place a slice of grilled white bread slice over it.
- Cut very carefully into 2 triangles.
- Serve hot and crisp with chilli garlic or tomato sauce.