

Indian Spicy Stuffed Naan Bread

A delicious Indian spiced stuffed Naan bread made with rice, jam, yogurt and soy sauce.



Main Dish

Indian

30 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- Ingredients for one person:

- 1 Naan Bread
- 2 tbsp. White Rice
- 1 tsp Soy Sauce
- 1/4 tsp Turmeric
- 1 tsp Jam
- 2 tsp plain Yogurt

Steps

- 1 Cook the rice according to the instructions.
- 2 Add the soy sauce and turmeric to the cooked rice and mix it well.
- 3 Spread the jam on the naan bread, and spread the cooked rice-soy sauce mix on top.
- 4 Spread the yogurt over the rice-soy sauce mix.
- 5 Roll the naan bread closed and pinch the ends.
- 6 Fry the naan bread in a pan with a little oil until golden-brown.
- 7 Slice the naan bread into 6-8 pieces.