

SPINACH CHEESE NAAN

UNIVERSITY OF
MARYLAND
EXTENSION



Ingredients:

- 1 Piece Garlic Naan (Indian Flatbread)
- 1 ½ Cups Chopped, Frozen Spinach
- ½ Cup Cheddar Cheese, Shredded
- 1 Tsp. Coriander Seed
- 2-3 Black Peppercorns, to taste

Instructions:

1. Place chopped, frozen spinach in microwave safe bowl. Cook on high for 3-4 minutes, or until warm and liquid has “cooked off.” If needed, you can squeeze remaining liquid out of spinach with a paper towel.
2. Place underside of naan under broiler for about one minute or until crispy. Watch it so that it doesn’t burn.
3. Top naan with spinach and then cheese.
4. Using mortar and pestal or spice grinder, smash together coriander and peppercorns. Sprinkle over cheese.
5. Place under broiler until cheese has melted and spinach and uncovered bread are warm and slightly crisp, no more than 1 minute. Watch constantly so it does not burn.
6. Serve and enjoy!



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