

Naan Bread with Accompaniments:

Pesto & Feta Cheese | Roasted Vegetables & Harissa Sauce

Naan Bread Dough

Ingredients:

Yeast	½ tsp	Flour	3½ - 4 C
Sugar	1 tsp	Salt	1 tsp
Warm Milk	1½ C	Butter, melted	4 - 5 Tbsp.

Procedure:

1. Add yeast and sugar to warm milk. Let mixture sit for 3-5 minutes. Add in 3 ½ cups flour and mix using hands or a mixer with a dough hook. Sprinkle in more flour as needed to keep it from sticking to sides. Dough will become smooth and elastic. Using a mixer will take approximately 3 - 5 minutes. Hand mixing will take 8 - 10 minutes.
2. Let dough rise, covered, for 2 hours or until dough has doubled in size. Divide dough into 12 equal pieces and make each one into a smooth ball. Covered dough balls with plastic wrap or a clean dish towel and let rest for 30 minutes.
3. Place naan stone or baking sheet in oven and preheat oven to 500°F, then roll out dough balls to desired thickness (about the size of a small tortilla) and cook dough on stone for 2 - 4 minutes.
4. Stack cooked naan on top of each other and brush each side with butter.



Pesto Sauce

Ingredients:

Fresh Basil, roughly chopped	6 oz.	Pine Nuts, lightly toasted	2 oz.
Extra Virgin Olive Oil	¾ C	Kosher Salt	¼ tsp.
Garlic Cloves, peeled	2 oz.	Black Pepper	¼ tsp.

Procedure:

Place all ingredients into a food processor and blend until all ingredients are smooth.



Roasted Vegetables & Harissa Sauce

Ingredients:

Red Sweet Onion	2 large	Harissa	3 oz.
Zucchini	3 medium	Kosher Salt	1 tsp.
Yellow Squash	3 medium	Black Pepper	1 tsp.
Sweet Bell Peppers		Garlic	1 tsp.
Red, Yellow and Green	6 medium	Onion Powder	1 tsp.
Eggplant	3 medium	Curry Powder	1 tsp.
Red Wine Vinegar	2 oz.	Chopped Parsley	2 Tbsp.
Olive Oil	4 oz.		

Procedure:

1. Cut all vegetables in to large julienne pieces.
2. Combine wine vinegar with dry seasonings and slowly add olive oil and 2 oz. of harissa. Separate the dressing into two batches.
3. In a large bowl, coat all the vegetables with one batch of dressing and drain excess.
4. Grill vegetables on a perforated pan, turning 2-3 times every 3 minutes to caramelize and brown all sides. Vegetables should be al dente.
5. If no grill is available, vegetables can be roasted in a 350°F convection oven for 20-25 minutes to achieve a similar result.
6. Toss grilled vegetables in the remaining dressing and the harissa.



Naan Bread with Accompaniments:

Green Curry Sauce | Hummus

Hummus

Ingredients:

Garlic	1 head
Extra Virgin Olive Oil	3 Tbsp. + 1 tsp.
Onion, thinly sliced	1 (large)
Chickpeas, drained and rinsed	1, 14-oz., can
Tahini	½ C
Fresh Lemon Juice	2 Tbsp.
Salt	¾ tsp.
Water	3 Tbsp.



Procedure:

1. Preheat oven to 350°F. Cut top off garlic head to expose cloves. Place cut-side down on baking tray and drizzle with 1 tsp. of extra virgin olive oil. Bake 20-30 minutes until garlic is soft. Remove from oven and let cool enough to handle. Then, squeeze out cloves.
2. While garlic roasts, add onion and 1 tbsp. of extra-virgin olive oil to a medium saucepan over medium high heat. Cook, stirring frequently until onion starts to brown; reduce heat to low. Continue to stir frequently, until onion is very soft and a medium brown color, about 15 minutes.
3. Add half of garlic, caramelized onion, chickpeas, tahini, 2 tbsp. of extra-virgin olive oil, lemon juice and salt to food processor or high-power blender. Pulse until everything is combined; then add water 1 tbsp. at a time, until the hummus is a smooth, thick and spreadable consistency.
4. Add remaining roasted garlic and additional salt, if desired.

Green Curry Sauce

Ingredients:

Cilantro, chopped	2 C, packed
Thai Chilies, thinly sliced	3 each
Fresh Ginger, peeled and thinly sliced	2 Tbsp.
Fresh Lemongrass, tender inner cores, thinly sliced across	2 stalks
Garlic Clove, smashed	1 each
Coriander, ground	1 tsp.
Cumin, ground	1 tsp.
Water	1 C
Unsweetened Coconut Milk	1, 13.5 oz. can
Chicken Stock or Low-Sodium Broth	½ C
Salt	to taste



Procedure:

1. In food processor, combine cilantro, chiles, ginger, lemongrass, garlic, coriander, cumin and water and process to a fine paste.
2. In medium saucepan, combine coconut milk, chicken stock and spice paste. Bring to a boil, then, simmer over moderate heat, stirring occasionally, until the sauce coats the back of a spoon, approximately 15 minutes. Season with salt.