

Comforting Curry & Garlicky Naan

Ingredients

1

LeafSide Madras Curry Savory-Bowl

1/2 cup

red onion

1 package

naan

as desired

Non-dairy plain unsweetened yogurt

as desired

Sesame seeds

Take your taste buds on an expedition! Add a few simple toppings to our aromatic & complex curry, and pair it with some warm, garlicky naan. Dip or scoop the pillowy flatbread into the rich, tomato-based sauce to soak up every last drop and embark on a flavor journey you won't soon forget!

Makes 2-4 Servings

PREP TIME: 10 minutes • COOK TIME: 5 minutes

nut
free

◇ **Tools Needed:** bowl with lid, knife, oven or toaster

1. Prepare LeafSide's Madras Curry Savory-Bowl as directed.
2. While the LeafSide meal steeps, dice red onion and warm the naan (we recommend the oven or toaster oven for best texture).
3. Plate prepared LeafSide meal and top with red onion, along with a dollop of non-dairy plain unsweetened yogurt. Sprinkle with sesame seeds as desired and add naan to the side of the dish.

Other suggested toppings: grated fresh ginger, hemp seeds, cilantro, mangoes, fresh lime juice



Buy plain naan and boost the flavor by pressing fresh chopped garlic and cilantro into the bread before warming (shown in photo).



Unique Whole Plant Foods



Have Feedback?

Scan the QR code with your phone camera.

.....
Lunch | Dinner