



# Garlic Butter Herby Naan Breads

with Fresh Parsley

Special Sides 10-15 Minutes • Veggie

20A

Find all your unchilled Market items in bag A.



Unsalted Butter



Garlic Clove



Plain Naans



Flat Leaf Parsley

**Pantry Items**  
Salt, Pepper



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Garlic press, bowl and baking tray.

## Ingredients

Ingredients	Quantity
Unsalted Butter** 7)	40g
Garlic Clove**	4
Plain Naans 7) 13)	2
Flat Leaf Parsley**	1 bunch

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	165g	100g
Energy (kJ/kcal)	2280 /545	1382 /330
Fat (g)	25.5	15.5
Sat. Fat (g)	11.8	7.1
Carbohydrate (g)	65.0	39.4
Sugars (g)	3.0	1.8
Protein (g)	12.5	7.6
Salt (g)	0.92	0.56

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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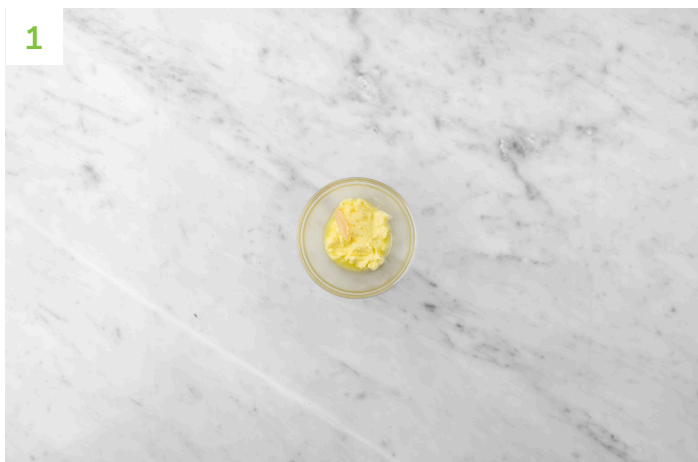
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2



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## Bring on the Garlic Butter

**a)** Remove the **butter** from the fridge to bring to room temperature. Preheat your oven to 220°C/200°C fan/gas mark 7.

**b)** Peel and grate the **garlic** (or use a garlic press).

**c)** Once softened slightly, pop the **butter** into a small bowl. Stir in the **garlic** and season with **salt** and **pepper**.

## Naan Time

**a)** Evenly spread the **garlic butter** over your **naans**.

**b)** Pop onto a baking tray and bake on the middle shelf until golden, 5-7 mins.

## Finish and Serve

**a)** Meanwhile, roughly chop the **parsley** (stalks and all).

**b)** Add your **baked naans** to a serving platter, then sprinkle over the **parsley** to finish.

Enjoy!