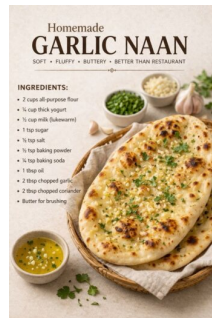


Easy Buttery Garlic Naan You Can Make at Home with Simple Ingredients

Buttery Garlic Naan Recipe That Tastes Better Than Takeout



TIME
5 to 10 min

METHOD
Air fryer

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Recipe Card

SAVE
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INGREDIENTS

- 2 1/4 teaspoons active dry yeast
- 1 teaspoon granulated sugar
- 1/2 cup warm water
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/4 cup plain yogurt
- 2 tablespoons olive oil
- 1/3 cup warm milk
- 4 tablespoons butter, melted
- 3 to 4 cloves garlic, minced
- 2 tablespoons chopped fresh parsley or cilantro

DIRECTIONS

1. In a small bowl, combine the warm water, sugar, and yeast. Let it sit for 5 to 10 minutes until foamy.
2. In a large mixing bowl, whisk together the flour and salt.
3. Add the yogurt, olive oil, warm milk, and yeast mixture to the flour. Mix until a shaggy dough forms.
4. Knead the dough for about 8 minutes until smooth and soft. If it feels too sticky, add a little flour, one tablespoon at a time.
5. Place the dough in a lightly oiled bowl, cover, and let it rise for about 1 hour or until doubled in size.
6. Punch down the dough and divide it into 6 to 8 equal pieces. Roll each piece into an oval or teardrop shape.
7. Heat a cast-iron skillet or heavy pan over medium-high heat.
8. Cook each naan for about 1 to 2 minutes on the first side until bubbles form and the bottom gets golden brown. Flip and cook the second side until cooked through and lightly charred in spots.
9. Stir the minced garlic into the melted butter, then brush the hot naan generously with the garlic butter.
10. Sprinkle with chopped parsley or cilantro and serve warm.

SWAPS & NOTES

Plain Greek yogurt works well here and adds a nice tang to the dough.

If using Greek yogurt, you may need a small splash more milk to keep the dough soft and workable.

Fresh garlic gives the boldest flavor, but garlic powder can work in a pinch if you want a milder finish.

I still prefer fresh garlic for brushing on after cooking because it gives the naan that classic aroma and flavor.

TIPS FOR SUCCESS

Naan dough should be soft and slightly tacky, not stiff.

That softer dough is what helps create the tender texture you want in the finished bread.

Make sure your skillet is fully heated before adding the dough.

High heat helps the naan puff and blister properly, which gives it that signature look and texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-buttery-garlic-naan-you-can-make-at-home-with-simple-ingredients/>