



Sweet & Spicy Naan Flatbread

By Chef Veera Gaul, Ph.D.



Ingredients

2 cups rotisserie chicken or cooked turkey or chicken, shredded
½ cup plain yogurt, divided
1 teaspoon curry powder, divided
8 tablespoons O&V [Mango Chutney](#), divided
4 naan flatbreads
2 scallions, thinly sliced (or ¼ cup thinly sliced red onion)
1 jalapeno pepper, thinly sliced (remove seeds to lower heat level)
½ red bell pepper, seeded, and cut into thin strips
1-2 multi-colored radishes, sliced thin
4 oz shredded mozzarella
2-3 tablespoons chopped fresh cilantro

Preparation

Preheat oven to 400 F. Arrange naan on a parchment lined baking sheet.

In a small bowl, combine the cooked, shredded meat, 4 tablespoons of yogurt, ½ teaspoon curry powder and 3 tablespoons of chutney. Mix well and set aside

In a separate bowl, combine the remaining yogurt, 5 tablespoons chutney, ½ teaspoon curry powder. Spread this mixture evenly over the 4 naans

Top each naan with a portion of the meat mixture. Then scatter scallion (or red onion), jalapeno, red pepper, radishes and mozzarella

Bake for 12 – 15 minutes until naan is crisp and cheese is melted.
Remove from oven and top with chopped cilantro and serve warm or at room temperature

Total time: 30 minutes. Active Time: 15 minutes
Serves 4

Notes

*This hand cooked, small batch made [Mango Chutney](#) has a wonderful blend of spices and pairs perfectly with this recipe as well as a condiment for a cheese platter or accompaniment to an Indian or Moroccan inspired curry or tagine. If you use a substitute, make sure your chutney has nice concentrated flavors as the yogurt will soften their intensity.

Categories: Appetizers, Snacks & Sides, Poultry, Cheese, Rotisserie Chicken, Greek Yogurt, Mango Chutney, Curry Powder, Naan, Flatbread, Pizza, Peppers, Jalapeno, Cilantro, Indian, Chutney, 30-Minute Meal