TANDOORI CHICKEN NAAN FLATBREADS

**YIELD:** 4 flatbreads

**INGREDIENTS:**
- 1 cup plain yogurt
- 1/4 cup pompeian robust extra virgin olive oil
- 1 1/2 tsp. cumin
- 1 tsp. coriander
- 1 Tbsp. garam masala
- 2 tsp. turmeric
- 3 cloves garlic
- 1 tsp. grated fresh ginger
- 1 tsp. salt
- 1 cup whole milk ricotta cheese
- 1 1/2 lb. boneless skinless chicken thighs
- 4 naan bread
- 1 clove garlic
- 1 red bell pepper
- 1/2 small red onion
- cilantro for garnish

**PREPARATION:**
Combine yogurt, olive oil, cumin, coriander, gram masala, turmeric, garlic, ginger, and salt in a large bowl. Whisk the until well combined. Place ricotta cheese in a fine mesh strainer and let sit for an hour.

Cut the chicken thighs into 1-inch dice. Place the chicken in a large resealable plastic bag. Pour yogurt marinade over the chicken. Seal the bag and toss the chicken in the bag until evenly coated with marinade. Refrigerate for a minimum of 1 hour or overnight.

Heat a large non-stick skillet over medium-high heat. Working in batches cook the chicken in the skillet until cooked through, about 8 minutes.

Heat oven to 400°F. Place naan bread on a large baking sheet. Brush naan with olive oil and gently rub with a clove of garlic. Top with strained ricotta, chicken, peppers, and red onion. Bake in the oven for 10 - 15 minutes, until the bread is toasted and toppings are hot.

Sprinkle with cilantro leaves and serve.

*Recipe adapted from thenoshery.com*