



# #MakeItGAP

## RECIPES

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## TANDOORI CHICKEN NAAN FLATBREADS

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**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](http://thenoshery.com)*