

NAAN WITH HUMMUS AND LEMONY GREENS



INGREDIENTS:

- 1 package of small naan bites
- Oil for pan
- 1 container hummus
- 1 container of salad greens
- 1 lemon

INSTRUCTIONS:

1. Set a skillet on medium heat and add a small amount of oil.
2. Place naan breads in the skillet and lightly toast. Remove from heat once they begin to brown (1-2 minutes).
3. Wash the salad greens. Place them in a medium size bowl and make sure larger pieces are torn into smaller bite size pieces. Add fresh lemon juice to the greens and toss to coat.
4. Spread a thin layer of hummus on each of the warm naan breads, and top with a small amount of the salad greens.
5. Eat and enjoy!

Yield: 20 tastings (two naan bites each)

Source: Nutrition Department Original

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Nutrition Programs & Services

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