



Herby Pistachio Dip with Garlic Naan Dippers

Special Sides | 15-20 Minutes • Veggie

1A



Garlic Clove



Plain Naan



Pistachios



Dill



Mint



Greek Style
Natural Yoghurt

Pantry Items
Olive Oil

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Garlic press, bowl and baking tray.

Ingredients

	Quantity
Garlic Clove**	2
Olive Oil*	3 tbsp
Plain Naan 7) 13)	4
Pistachios 2)	50g
Dill**	1 bunch
Mint**	1 bunch
Greek Style Natural Yoghurt** 7)	150g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	345g	100g
Energy (kJ/kcal)	3786/905	1097/262
Fat (g)	37.6	10.9
Sat. Fat (g)	7.5	2.2
Carbohydrate (g)	113.3	32.8
Sugars (g)	8.9	2.6
Protein (g)	26.5	7.7
Salt (g)	1.90	0.55

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

2) Nuts 7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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2



3



Bake the Garlic Dippers

a) Preheat your oven to 220°C/200°C fan/gas mark 7.

b) Peel and grate the **garlic** (or use a garlic press). Pop the **garlic** and **olive oil** (see ingredients for amount) into a medium bowl, season with **salt** and **pepper**, then mix together.

c) Cut each **naan** in half, then cut each half into 4 triangles. Pop into the bowl of **garlic oil** and mix well to coat.

d) Lay the **triangles** onto a large baking tray in a single layer. When the oven is hot, bake on the top shelf until golden, 8-10 mins. Turn halfway through. **TIP:** Use two baking trays if necessary - keep an eye on them so they don't get too brown.

Make the Pistachio Dip

a) Meanwhile, remove the **pistachios** from their shells, then finely chop.

b) Finely chop the **dill** (stalks and all).

c) Pick the **mint leaves** from their stalks and roughly chop (discard the stalks).

d) Pop the **pistachios**, **herbs** and **yoghurt** into a bowl and season with **salt** and **pepper**. Mix together. **TIP:** Blend together in a food processor instead if you have one.

Finish and Serve

a) Taste the **dip** and add more **salt** and **pepper** if needed. Add a splash of **water** if it's a little thick.

b) Serve the **garlic naan dippers** on a large plate with the bowl of **pistachio dip** in the middle for dipping.

Enjoy!