

Chef Janene Holig's

NAANCHOS



Ingredients:

2 packs naan
8 o.z shredded Mozzarella
2 Tbsp. olive oil
1/2 red onion, diced
1 inch minced ginger
1 large garlic clove
1 seeded, minced serrano pepper
1 cup canned chickpeas
2 tsp. smoked paprika
1/2 tsp. chili powder
1 Tbsp. Garam Masala
2 cups rotisserie chicken
1 tsp. salt
1/4 tsp. black pepper
1 14 oz. can of diced tomatoes
1/2 tsp. brown sugar
1/2 cup heavy cream
1 recipe Quickles

Directions:

Preheat oven to 400.

In a large pan, heat olive oil over medium heat, add onions and cook until translucent. Add serrano, garlic, and ginger—cook for 1 minute. Add chickpeas and spices, cook for 3 minutes. Add chicken, salt & pepper, stir to coat. Add tomatoes and sugar, cook on low-medium heat to a light simmer, about 5 minutes. Add heavy cream to tomato mixture, stir in and continue heating on low, taste and adjust as needed.

Cut naan into wedges, and spread out on a lightly oiled foil-lined sheet pan. Bake in oven for 4 minutes. Remove Naan, flip over and bake another 4 minutes.

Remove naan from oven, spoon creamy tomato mixture over wedges, and cover with mozzarella. Broil on low for 1-2 minutes, or until cheese is melted. Remove from oven, spread quickles generously over naanchos and enjoy!

Quickles:

1 cup water
1 cup white wine vinegar
3 Tbsp. sugar
1.5 Tbsp. salt
1/2 tsp. chili flakes
1/2 tsp. cumin seeds
1/2 red onion, thinly sliced
1/2 english cucumber with rind, cut into 1/4 inch cubes
1/2 green cabbage, thinly sliced
1 serrano pepper, thinly sliced into wheels

Mix water, white wine vinegar, sugar, salt, chili flakes, and cumin. Stir to dissolve. Pour brine over raw vegetables so they are submerged in a jar or quart container and set aside. When ready to use, drain brine (reserve for another quick batch if desired).