



GARLIC NAAN WITH PASTA

- 1x STONEFIRE® FIRE-ROASTED GARLIC NAAN
- WHITE CREAM SAUCE
- BASIL LEAVES
- MUSHROOMS
- OIL
- PARMESAN
- CHILI FLAKES

WARM THE STONEFIRE® GARLIC NAAN UNTIL GOLDEN AND AROMATIC. SLICE IT IN HALF DIAGONALLY, AND SERVE ALONGSIDE A CREAMY PASTA DISH LOADED WITH SAUTÉED MUSHROOMS, FRESH BASIL LEAVES, AND A SPRINKLE OF CHILI FLAKES. DRIZZLE THE PASTA WITH A TOUCH OF OIL AND FINISH WITH A GENEROUS DUSTING OF PARMESAN FOR THE PERFECT, INDULGENT BITE

STONEFIRE® FIRE-ROASTED GARLIC NAAN

