

Sweetnicks.com

Naan-chos

Recipe courtesy of Rachael Ray

1/2 cup-extra-virgin olive oil, eyeball the amount
2 cloves garlic, cracked
4 slices Tandoori Naan Bread or Mediterranean flat bread or large pita bread
1 cup grated Parmesan
1 teaspoon poppy seeds
1 teaspoon crushed red pepper flakes, 1/3 handful
A handful chopped parsley leaves
1 teaspoon coarse salt
1 1/2 cups shredded sharp cheddar
1 can chick peas, drained
1/2 lemon, juiced
1 teaspoon ground cumin
1/4 teaspoon ground cayenne pepper or 1 teaspoon crushed red pepper flakes
Salt

Salsa:

1/3 seedless cucumber, skinned and chopped
1 vine ripe red tomato, seeded and chopped
1/2 green bell pepper, seeded and chopped
1 shallot, finely chopped
2 tablespoons chopped flat-leaf parsley
3 tablespoons fresh mint leaves, from 5 or 6 sprigs, chopped (I skip)
1 lime, juiced
1 teaspoon coarse salt

Preheat oven or toaster oven to 400 degrees F. Heat oil and garlic in a small pot over medium low heat to infuse garlic flavor into oil. Pull the oil off the heat when garlic speaks by sizzling in oil.

Brush the breads with half of the garlic oil and reserve the remainder. Cut breads into tortilla-chip-size wedges. Sprinkle bread "chips" with Parmesan, poppy seeds and red pepper flakes. Bake breads to toast, about 5 minutes. Remove bread from oven and sprinkle bread chips with and parsley and salt. Pile chips on a platter and cover with cheddar cheese. Place platter under broiler and melt cheese.

In a food processor, combine chick peas, lemon, cumin, cayenne and remaining garlic and oil. Season spread with salt, to your taste. In a bowl, combine cucumber, tomato, pepper, shallot, parsley, mint, lime juice, salt. To assemble, top naan-chos with chick pea spread and a layer of cucumber salsa. Serve.