

Bombay Naan Pockets!

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Our delightfully distinctive Bombay Sauce is capable of transforming any veggies in your fridge into a dreamy-creamy, curry-tastic delight!

For these on-the-go Naan Pockets, a heavily sauced & roasted cauliflower mix mingles its way into a warm Bitchin' bread boat stuffed with fresh romaine, feta, tomatoes and banana peppers. Don't skimp that Bitchin' yellow stuff!

Serves:

4

Prep Time:

10 min

Cook Time:

30 min

Calories:

520

Ingredients

Measurement	Ingredient
1	Large Cauliflower, cored and cut into bite-size florets
1	Small Red Onion, halved and thinly sliced
½ tub	Bombay Bitchin' Sauce (you're probably gonna want more though)
2 tbsp	Olive Oil
1 tsp	Freshly Ground Black Pepper
½ tsp	Kosher Salt
1 tsp	Harissa Spice
½	Lemon, juiced
4 Loaves	Naan Bread
1 cup	Cherry Tomatoes, halved
2 cups	Baby Romaine Lettuce, pieces
½ cup	Banana Peppers, sliced
½ cup	Feta, crumbled
Handful	Fresh Cilantro Leaves
	Crushed Red Chili Pepper

Method

1. Throw that cauliflower and onion in a large bowl and toss with the olive oil, spices, and lemon juice. Add 3 generous tablespoons of Bombay Bitchin' Sauce.

2. Put the cauliflower mixture on a rimmed baking sheet and roast 25-30 minutes, until tender and golden brown. Ohhh yeah.
3. Toss baked cauliflower mix with romaine, cherry tomatoes, cilantro, banana pepper and feta.
4. Warm naan pockets (...YUMMM) on low heat until soft (1-2 minutes). If using small or mini ones, then just slice 1/2 inch from one edge of naan to open up the pocket cavity.
5. Spread inside of naan with 1 tablespoon Bombay, then stuff with the mix. Drizzle with additional Bitchin'ness if you so choose. Voila!