



## Garam Masala Egg Salad

Yield: 16 each 5 oz servings

## Ingredients:

- 5 lbs <u>Reser's® Classic Egg Salad</u> (71117.14134)
- 2 Tbsp Garam Masala
- 2 Tbsp Cilantro, roughly chopped
- 16 each Naan bread
- Melted ghee for brushing naan

## Directions:

1. In a medium bowl, mix Reser's Classic Egg Salad with the garam masala and cilantro. Combine thoroughly.

- 2. Brush the naan with melted ghee on both sides and lightly brown each side on a griddle.
- 3. Place one scoop of the egg salad on a plate and serve with wedges of naan.