



# Garam Masala Egg Salad

Yield: 16 each 5 oz servings

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## Ingredients:

- 5 lbs [Reser's® Classic Egg Salad](#) (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.