

Moroccan Potato Naan Baked Soup

SERVING / SIZE

**12 oz (1 ½
cups / 355
mL)**

SERVINGS

5

Warm Moroccan spices with tender potatoes, baked and served with soft naan.

MADE WITH**Verve® Moroccan Style Nine Vegetable**

CASE CODE 24723

Ingredients

1 L	Potatoes, medium dices, cooked
15 mL	Salt
30 mL	Ras El Hanout*
60 mL	Olive Oil
8 each	Naan Bread, 6 inch rounds
11.81 kg Pouch	Verve® Moroccan Style Nine Vegetable
125 mL	Yogurt
45 mL	Parsley, chopped

Directions

- 1 Preheat oven: 375°F/190°C degrees.
- 2 Season potatoes with salt and Ras el Hanout* and brown in hot pan with olive oil, cook until tender. Reserve.
- 3 Brush Naan with olive oil and toast in 375°F/190°C oven until Naan is crisp (not burnt). Reserve.
- 4 Ladle 12 oz (1 ½ cups/355 mL) of Moroccan Soup in a soup vessel.
- 5 Place 1 piece of Naan on top of the soup and top with ½ cup/125 mL of browned potatoes.

To Serve

Garnish with a dollop (1 Tbsp/15 mL) of yogurt and chopped parsley.