

# **Curried Soup with Cheese-Filled Naan**

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Servings: 4**

**Preparation Time: 35 minutes**

**Start to Finish Time: 55 minutes**

**4 tablespoons butter**  
**1 teaspoon Crisco pure olive oil**  
**1 medium (1/2 cup) onion, finely chopped**  
**1 medium (1 1/4 cups) Granny Smith apple, diced**  
**4 teaspoons McCormick curry powder**  
**1 teaspoon McCormick ground cinnamon**  
**1/2 teaspoon McCormick thyme leaves**  
**1/2 teaspoon McCormick turmeric**  
**1/4 teaspoon McCormick celery salt**  
**2 cans (19 oz each) Progresso traditional chicken rice and vegetable soup**  
**1 teaspoon honey**  
**1/2 cup (2 oz) Monterey Jack cheese, shredded**  
**1 teaspoon McCormick's ground cumin**  
**1/4 teaspoon salt**  
**1/4 teaspoon McCormick ground black pepper**  
**1 can Pillsbury refrigerated original breadsticks**  
**1/2 cup half-and-half**

Preheat the oven to 350 degrees.

Lightly spray a cookie sheet with Crisco Original no-stick cooking spray.

In a 3-quart saucepan, cook and stir two tablespoons of the butter, olive oil and onion over medium heat until the onion is softened, about 3 minutes. Remove half of the onion with a slotted spoon to a small bowl. Set aside to cool.

To the remaining onion in the pan, stir in the apple. Cook an additional 3 minutes. Stir in the curry powder, cinnamon, thyme, turmeric and celery salt. Cook an additional minute, stirring constantly.

Stir in the soup and honey. Bring to a boil. Reduce the heat to low and simmer for 10 minutes. Remove from the heat.

Meanwhile, to the remaining onion, stir in the cheese, cumin, salt and pepper. Mix well.

Remove the dough from the can. Cut into four pieces. To make naan, roll each piece of dough into a ball. Flatten each ball slightly. Place two tablespoons of cheese mixture in the center of each piece of the dough. Press into the dough. Wrap the dough around the cheese and pinch the dough to seal.

On a lightly floured work surface, roll each filled ball into a 5-inch round. Place on the cookie sheet.

In a small microwaveable bowl, place the remaining two tablespoons of butter. Microwave on HIGH for 15 to 20 seconds or until melted. Brushing both sides of the rounds generously with butter.

Bake 14 to 20 minutes or until the bottoms are golden brown.

Stir the half-and-half into the soup. Heat an additional 2 minutes.

Serve the soup with warm naan.

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Per Serving (excluding unknown items): 186 Calories; 16g Fat (75.0% calories from fat); 4g Protein; 8g Carbohydrate; 1g Dietary Fiber; 44mg Cholesterol; 328mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 3 Fat; 0 Other Carbohydrates.