

EASY FLATBREAD RECIPE

The incredible 4-ingredient dough has been around for many years and is regaining its popularity. Use it as an accompaniment with your favourite Indian dish; Greek Dinner or it perfect for lunch as a replacement for your bread. Enjoy!

Ingredients

1 cup flour
2 tsp baking powder
Pinch of sea salt
1 cup of natural greek yogurt



Instructions

1. In a large bowl, mix flour, salt and baking powder. Add yogurt and knead in bowl until ball forms. Depending on where you live and the type of yogurt you have used, you may not need all of the yogurt. You may start by adding 3/4 of the yogurt and add the balance if needed. Dough should look the same as in the video.
2. Once a smooth ball has formed, place on floured board and knead by hand for an additional minute. Cut into 6-8 even balls.
3. Roll each ball between baking paper until it is about 8 inches long in an oval shape. Thinner is better.
4. Heat a skillet to medium heat. Coat with olive oil. Allow the flatbread to bubble and toast around 2-3 minutes per side.

The flatbread/naan can be brushed with garlic butter for a typical Indian naan or used as a flatbread with your favourite topping!

Enjoy!