

# FLATBREAD

By Chef de Cuisine Jose Luis



## Ingredients

3 cups all purpose flour  
1 cup low-fat Greek yogurt  
2 tablespoon extra virgin olive oil  
1 teaspoon salt  
1 teaspoon sugar  
1 teaspoon baking powder  
½ cup water (may need a little more)

## Directions

- Combine dry ingredients in a large mixing bowl. Mix well.
- Add oil and yogurt. Mix well with your hands until the dough is course.
- Add water and mix with both hands until it becomes a sticky ball. Approximately 2 minutes. Add more water if necessary.
- Knead dough until smooth and shape into a ball.
- Flatten ball to 3" thick and cut into 4 parts.
- Roll each ball on a floured cutting board.
- Brush with oil and sprinkle with salt.
- On stove, over medium-high heat, cook in a pan for 2 minutes on each side.
- Remove, cut, and enjoy with baba ganoush.

## Chef Tips

- Make dough 1<sup>st</sup> and rest while you make baba ganoush
- For dairy-free, substitute yeast for yogurt or use pizza dough.