

Prep & Cook time: 27 mins – Makes 6

Garlic Flat Bread

Ingredients

- 1 $\frac{2}{3}$ cups plain flour
- 1 cup Greek yoghurt
- 1 tsp. sea salt
- $\frac{1}{4}$ cup olive oil
- 2 cloves garlic crushed



Instructions

1. Stir flour, yoghurt and sea salt in a large bowl until combined. Knead into smooth dough. Stand, covered, for 20 minutes.
2. Divide dough into six portions. Roll out each into 22cm rounds. Combine oil and garlic, and then brush both sides of the dough with the oil mixture.
3. Cook breads, one at a time, in a medium frying pan over a high heat for about 1 to 2 minutes each side, or until golden brown. Cover to keep warm.

Notes

These would be great as individual pizzas, just add your desired toppings and bake