



Traffic light category: **Green**

Serves: 32 small flatbreads

Ingredients

- 2 teaspoons sea salt
- 2 cups luke warm water
- 5 tablespoons olive oil
- 1 kilo plain flour plus extra for dusting

Method

1. Preheat oven to 50°C
2. Pour water into a small bowl. Add salt, stir to dissolve, add oil
Place flour into a large bowl, pour in the salt, water and oil, mix together
3. Sprinkle some flour onto a clean bench and tip dough onto bench, knead for 8 minutes
4. Divide dough into 32 equal portions, about the size of a walnut
5. Flatten each piece of dough with your hand, then roll out thinly with a rolling pin, about 10cm diameter
6. Heat a large fry pan over medium heat Place a few discs of dough at a time into pan, dry cook for 2 minutes each side
7. Transfer to a baking tray and cover with foil until ready to serve
Serve with koftas, Greek yogurt and tabbouleh salad.

To make a quick yogurt dressing, combine the juice of one lemon with 2 cups of Greek yogurt. breads can be served with the dressing, onion, coriander, koftas (veg or chicken) and greens.

Recipe adapted with permission from the Western Australian School Canteen Association Inc.

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