

Feta & Herb Stuffed Flatbread



A simple and quick bread recipe that you never knew you needed. Great for a light snack or a side to any meal.

Ingredients

1 1/3 cup (200g) Black and Gold self-raising flour

200 g Community Co. Greek Yoghurt

1/2 tsp baking powder

200 g feta, crumbled

1/2 cup of your choice of mixed herbs: dill, parsley, oregano, mint, roughly chopped

2 spring onions, chopped

Method:

1. In a mixing bowl, add the flour, yoghurt and baking powder. Combine with a fork, then using clean hands mix until the dough comes together.
2. Dust your work surface lightly with flour, tip the dough on it and gently knead it until you have a smooth dough ball. If it's too sticky, you can add a tablespoon of flour. Set aside in a floured

bowl, covered with a cloth until ready to use.

3. To make the filling, combine the feta, herbs and spring onions in a small bowl. Mix well.
4. Place your dough back onto your floured work surface, cut into 6 equal pieces and roll out each piece with a rolling pin.
5. Place a tablespoon of the feta filling in the centre of the dough. Bring in all the corners into the centre and seal. Turn the parcel face down on your work surface and gently flatten it with your fingers. Repeat with the remaining dough.
6. When all the flatbreads are done, drizzle some olive oil and rub over the breads until all the surfaces are oiled.
7. Place a frying pan over medium heat, gently place your flatbread on the pan and cook for 5-6 minutes on each side or until they are puffed and golden brown.