

# Whole Wheat & Yogurt Flatbread



*This simple yeast-free flatbread comes together quickly with just a few basic ingredients. It can be eaten with any curry or stew, as a wrap, or as a dipper for your favorite dips!*

<b>YIELD</b> <b>6 SERVINGS</b>	<b>PREP TIME</b> <b>5 MIN</b>	<b>TOTAL TIME</b> <b>25 MIN</b>
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## INGREDIENTS

1 cup	Whole Wheat Flour
1 cup	All Purpose Flour
1 ½ tsp	Baking Powder
½ tsp	Baking Soda
½ tsp	Kosher Salt
1 cup	Greek Yogurt, nonfat, plain
2 Tbsp	Olive Oil

## CHEF'S NOTES

Using a combination of whole wheat flour and all-purpose flour results in a flatbread that is light and fluffy while incorporating whole grains.

This flatbread can be customized to your liking by adding in any combination of herbs including oregano, rosemary, basil, or thyme.

## DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. Combine all dry ingredients in a large bowl and use a whisk to incorporate ingredients.
3. Add the Greek yogurt and olive oil to the dry ingredients and using clean hands, form into a sticky ball. Then, sprinkle the counter with a small amount of flour and knead out the dough on a until smooth. The dough will feel very sticky at first, but it will become more cohesive as you continue to knead it.
5. Divide the dough into 6 balls and using a rolling pin, roll out each ball into an oval shape, about 1/4" thick.
6. Heat a large non-stick sauté pan over medium-high heat and add one of the rolled out flatbreads to the pan, cooking on each side for about 3-4 minutes. The flatbread will puff up a little and the underside should be lightly browned before flipping.
7. Repeat this process for all 6 flatbread pieces.

# Nutrition Facts

6 servings per container

**Serving Size** 1 Flatbread (85 g)

Amount per serving

**Calories** 200

% Daily Value \*

**Total Fat 5g** 7%

Saturated Fat 0g 2%

*Trans* Fat 0g

**Cholesterol 0mg** 0%

**Sodium 390mg** 17%

**Total Carbohydrate 32g** 12%

Dietary Fiber 3g 9%

Total Sugars 1g

Includes 0g Added Sugars 0%

**Protein 9g** 17%

Vitamin D 0mcg 0%

Calcium 40mg 3%

Iron 0.99mg 6%

Potassium 100mg 3%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

