

Sultana and Coriander Flatbreads



Serves	Prep Time	Cooking	Total Time	Calories
4 people				217 kcal

Stuff that's in it:

- 200G 0 Fat Greek Yoghurt
- 200G Self Raising Flour
- 1 Tsp Baking Powder
- Bunch Or Fresh Coriander (Chopped)
- 30G Sultanas

What you do:

This recipe makes 4 large flat breads, they are super quick and there's no need to leave to prove/rise.

In a large bowl, add your yoghurt, then sieve your flour and baking powder evenly until the bowl, use a spoon to mix until combined.

Tip out into a floured surface and squeeze and knead briefly all over into a ball and gently turn several times until it begins to bind and become smoother. Dust the worktop with flour and roll into a sausage and cut into 4 even pieces.

Press coriander and sultanas in each one and roll up into a ball, then roll each one out, flipping over as you go, dusting with more flour on your pin or work surface if it restarts to stick. Heat up a large griddle pan or fry pan, get screaming hot and cook each one around 50 second each side until it puffs up and has golden brown markings, serve.

Nutrition

- Carbs: 41g
- Fat: 0g
- Protein: 10g

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