

Chorizo and Ham Filled Flat Bread



Serves
1 person

Prep Time

Cooking

Total Time

Calories
409 kcal

Stuff that's in it:

- 250G Flour Plain
- 250G Natural Yoghurt
- 1 Tsp Baking Powder

What you do:

Mix up into a ball, kneed gently for a minute and roll into a sausage and split into 4.

Using a rolling pin and extra flour roll out each one into a thin flatbread , place on a hot plate/pan/griddle 1 minute each side.

Chorizo, ham and double leerdammer cheese with spinach and tomato, just fill the flat bread, fold, add a cocktail stick to keep the fold together and bake for 5 minutes until golden and melting!!

Nutrition

- Protein: 33g