



## EASY GARLIC NAAN FLATBREAD

(Makes 6)

### Ingredients:

1 cup self-raising flour

1 tsp salt

1 tsp garlic powder / granules

Small bunch fresh coriander chopped (or dried coriander leaves)

400g Greek yoghurt

### Method:

Add the flour, salt, garlic and coriander in a mixing bowl and mix together well. Make a soft dough using the yoghurt only. Add the yoghurt a little at a time as you may need a little more / less. When the dough is nice and soft, knead for 10-15 mins.

Split the dough into six balls. Roll one at a time and cook 3-4 mins on each side on a medium heat on a chapati pan / pancake pan / large non stick frying pan. This would also work beautifully on a hot BBQ for a perfectly charred flatbread!

Serve warm. Any leftovers can be stored in an air tight container for 2-3 days.