Fabulously Fast Flatbread

Serve this toasty treat with your favorite soup or salad for a satisfying meal. Or use it as a base for any grilled sandwich.

Serves 8



| Nutrition Facts Serving Size 1 Flatbread Servings Per Recipe 8 | |
|---|--|
| Amount Per Serving | |
| Calories 130 | Calories from Fat 5 |
| % Daily Value* | |
| Total Fat 0.5g | 1% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 210mg | 9% |
| Total Carbohydrate 25g 8% | |
| Dietary Fiber 2g | 8% |
| Sugars 1g | |
| Protein 6g | |
| Vitamin A 0% | Vitamin C 0% |
| Calcium 4% | Iron 8% |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500 | |
| Total Fat Less that Saturated Fat Less that Cholesterol Less that Sodium Less that Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carbohydrate | an 65g 80g an 20g 25g an 300mg 300mg an 2,400mg 2,400mg 300g 375g 25g 30g |

Please note: nutritional values are approximate.

Ingredients

- 1 cup whole wheat flour, divided
- 1 cup all-purpose flour, divided
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 cup Greek yogurt
- Cooking Spray
- ¹/₂ teaspoon onion salt
- ¹/₂ teaspoon dried parsley

Directions

- In a very large bowl or bowl of a heavy duty stand mixer with dough hook attached, mix together ½ cup whole wheat flour, ½ cup allpurpose flour, baking soda and salt.
- 2. Add Greek yogurt and stir until well mixed.
- Slowly add more flour, stirring constantly, alternating whole wheat and all-purpose until dough forms into ball and is no longer sticky.
- Turn dough out onto a floured surface. Divide into 8 pieces and roll each piece with a rolling pin to ¼ inch thickness.
- 5. Heat a non-stick skillet or griddle to medium high and coat with cooking spray.
- 6. Cook dough pieces for about 3-4 minutes or until golden and blistered.
- 7. Flip and cook about 3-4 minutes more.
- 8. Coat already cooked side with cooking spray and sprinkle with onion salt and parsley.
- 9. Serve warm.



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