

Potato Stuffed Flatbread

Makes 4 Large Flat Breads

Flatbread Dough

- 1 cup whole wheat flour
- 1 cup white flour
- ½ tsp salt
- 1 tbsp butter
- ¾ cup hot water

Yogurt Sauce

- ½ cup whole milk yogurt
- 1 tsp lemon juice
- ½ tsp salt
- 1 tbsp chopped cilantro
- ½ tsp paprika

Potato Filling

- 2 medium potatoes
- 1 tbsp butter or oil
- 1 clove garlic, minced
- ¼ cup finely mined red onion
- 1 hot chili, minced, (optional)
- 1 tsp salt
- ½ tsp turmeric
- 1 tsp cumin
- ½ tsp coriander



Stuffed Flatbread Directions:

- *Make the dough.* Boil water, add butter, salt, set aside to let the butter melt into the water. Mix flours together in a stand mixer, slowly add the hot water while mixing and mix the hot dough until well combined and the dough is the texture of cookie dough. Add more flour if dough is very sticky. Rove from mixer and knead for a couple minutes on a floured counter. Cut into 4 equal parts and roll into rounds. Cover and set aside to rest while making the filling.
- *Make the filling.* Boil the potatoes until soft and mashable. Peeling the potatoes is optional, but peel some of the skin off of the potatoes once cooked. Saute the garlic, onion and chili in the oil or butter until smooth. Taste and adjust seasonings. Mix with the potatoes and mash. Portion into four equal sized amounts.
- *Assemble the flatbread.* On a well floured surface roll out the dough rounds keeping the middle part of the dough thinner than the edge. The edges should be about half the thickness of the center. Mound $\frac{1}{4}$ of the potato mixture in the center of your dough round and gently fold the edges over the top ensuring that they completely cover the filling. Flip over and gently roll out into a larger round. Heat oil in a large pan and spoon mixture into pan (two large or four smaller pancakes). Cook until firm and lightly browned. Flip and cook the second side until firm and lightly browned.
- *Cook the flatbread.* Heat large, lightly oiled cast iron skillet over medium heat and cook the flatbreads until they puff a little and each side is well browned.
- *Make the sauce.* Mix all ingredients, taste to adjust seasonings.
- These flatbreads keep well and can even be reheated in the microwave!!