

These Are Awesome, Fantastic Garlic Flatbreads In 10 Minutes

Description

Revamp your snack or mealtime with these easy-to-make and irresistibly delicious Garlic Flatbreads. Ready in just about 10 minutes, these flatbreads are perfect for those moments when you crave something savory, garlicky, and homemade but are short on time. The beauty of this recipe lies in its simplicity and versatility, allowing you to pair these flatbreads with a variety of dips, soups, or use them as a base for your customized pizza toppings.

Garlic Flatbreads in 10 Minutes

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Ingredients:

For Flatbreads:

- 350g Flour
- 1 Teaspoon Baking Powder
- A little Salt
- 60ml Oil
- 120ml Water

For Brushing:

Pressed Garlic (Adjust Quantity To Taste)

A Little Oil

Herbs To Taste (Such As Parsley, Cilantro, Or Rosemary)

Preparation:

Make The Dough:

In a large mixing bowl, combine the flour, baking powder, and a pinch of salt.

Add the oil and water to the dry ingredients. Using your hands or a dough mixer, knead the mixture until it forms a smooth dough. If the dough feels too sticky, add a bit more flour; if too dry, add a splash more water.

Shape The Flatbreads:

Pinch off small pieces of the dough and roll them into balls. On a lightly floured surface, flatten each ball with a rolling pin to form your flatbreads. Aim for a thickness of about 1/8 to 1/4 inch, depending on your preference.

Cook The Flatbreads:

Heat a non-stick skillet or frying pan over medium heat. Once hot, place a flatbread in the pan.

Cook each side for about 2-3 minutes or until golden brown and slightly puffed up. Repeat the process with the remaining flatbreads.

Garlic Oil Brushing:

In a small bowl, mix a little oil with pressed garlic and your chosen herbs. This will be your flavor-packed brushing mixture.

Once each flatbread is cooked, brush the garlic oil mixture over the top side while they are still warm. This will infuse them with a delicious garlicky herb flavor.

Serving Suggestions:

- Enjoy your Garlic Flatbreads warm, straight from the pan, or use them as:
- A base for quick personal pizzas.
- A side to dip in your favorite soups or stews.
- A wrap for sandwiches or gyros.
- Accompaniments to a variety of dips, such as hummus, tzatziki, or baba ganoush

Category

1. Grandma Recipes

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