

Jacque's Stovetop Flat Bread

Servings: 4

Calories: ~230/serving

Time: 20m

Ingredients

- 1.5 cups flour
 - 1 cup water
 - 1 tsp baking powder
 - 1/2 tsp salt
 - 2 tbsp olive oil
 - 2 tbsp water
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Instructions:

- Mix everything except the 2 tbsp of water together
- Heat non-stick skillet over medium/medium-high heat
- Add 1 tbsp olive oil and pour dough into pan and spread it out flat
- Add 1-2 tbsp water on the edges and cover with lid. Cook 8-10 minutes (check and make sure you don't burn the bottom)
- Flip, recover, cook for 5 minutes to finish. Serve warm

Variations:

- Caramelize onions. Pour batter in, then add onions on top of dough once you pour it in, then flip it like normal

Source: Jacques Pepin / Youtube

Made on: 2018/07/10