**Khubz**

Prep time: 10 min Cook time: 15 min

**Ingredients:**

* 1 cup whole wheat flour
* ¼ tsp salt
* ½ tsp olive oil
* ⅓ cup warm water (as needed to knead)

For serving:

* ¼–½ cup labneh (hung curd or Greek yogurt)

**Instructions:**

1. Combine flour, salt, olive oil, and water to knead a soft dough. Rest for 15–20 minutes.
2. Roll into thin rounds. Cook on a hot tawa or skillet for ~1–2 minutes per side until puffed and browned.
3. Spread labneh on warm khubz and top with vegetables if desired.

**Serving suggestion:** Ideal for breakfast or light lunch.