



# Garlic Flatbread

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
6 Flatbreads	15 MIN	12 MIN		

Garlic flatbread is a soft and flavorful bread infused with fresh garlic and herbs. It's easy to make and works perfectly as a side dish, wrap, or appetizer. This homemade garlic flatbread is light, slightly chewy, and packed with savory garlic flavor. Whether served alongside dips, curries, or grilled dishes, it's a versatile bread that pairs well with many meals.

## Ingredients

- 2 cups all-purpose flour
- $\frac{3}{4}$  cup warm water
- 2 tablespoons olive oil
- 3-4 garlic cloves, minced
- 1 teaspoon salt
- 1 teaspoon baking powder
- 2 tablespoons fresh parsley or cilantro, chopped

## Recipe Summary

- Prep Time: 15 minutes

- Cook Time: 10-12 minutes
- Total Time: 25-30 minutes
- Servings: 6 flatbreads
- Course: Appetizer / Side
- Cuisine: International

## Cooking Method

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### Instructions

1. In a bowl, combine flour, salt, and baking powder.
2. Add warm water and olive oil, then mix to form a dough.
3. Knead the dough for 5-7 minutes until smooth.
4. Cover and let it rest for 10-15 minutes.
5. Divide the dough into small balls.
6. Roll each ball into a flat circle.
7. Heat a pan over medium heat.
8. Cook each flatbread for 2-3 minutes per side until golden spots appear.
9. Brush with olive oil and sprinkle garlic and herbs on top.
10. Serve warm.

## Cooking Tips

- Let the dough rest for softer flatbread
- Use medium heat to avoid burning
- Press gently while cooking for even texture

## Variations

- Add yogurt for softer texture
- Use whole wheat flour for a healthier version
- Add butter for richer flavor
- Make it cheesy by adding shredded cheese

## What to Serve with Garlic Flatbread

- Hummus or dips
- Curries and stews
- Grilled meats or vegetables
- Wrap fillings

## Storage

Store in an airtight container for up to 2 days.

## Reheating

Reheat in a pan or oven until warm.

## Frequently Asked Questions

### Can I make flatbread without yeast?

Yes, this recipe uses baking powder instead.

### Can I freeze flatbread?

Yes, freeze and reheat when needed.

### Can I use whole wheat flour?

Yes, but texture may be slightly denser.

### Recipe Author

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