



Ingredients:

1 cup low fat natural/Greek yoghurt 2 cups self raising flour 2 tablespoons mixed herbs Pepper



Equipment:

Bowl, cup measure, tablespoon, rolling pin, frypan or BBQ, tongs or spatula

Recipe Tip:
Serve bread with dips such
as Crazy corn dip, tzatziki or
beetroot dip.



Combine flour, mixed herbs and pepper together in a bowl.



Add yoghurt and mix until it forms a dough. If required, keep adding flour so that the dough is not too wet.



Dust the bench and your hands with flour. Place dough on bench and knead until smooth.



Break the dough into small balls and roll out into flat circles with the rolling pin.



Place on frypan or BBQ and cook until a nice brown colour. Use tongs or spatula to flip bread over and cook the other side.

FOOD BANK