

# Easy Flatbreads with Chicken Fattoush Salad

## Ingredients

- 50g self-raising flour, plus a little extra for dusting
- 1 pinch of sea salt
- 1/2 teaspoon baking powder
- 50g natural yoghurt

Tip the dough out onto your work surface and dust with a little flour.

Knead the dough for a minute or so to bring it together.



Put a griddle pan on a high heat to get nice and hot. Once it's really hot, cook each flatbread for a couple of minutes per side, until slightly puffy and lightly.



## Chicken Fattoush Salad

### Ingredients

juice of ½ lemon

1 tbsp Mayonnaise

Cos lettuce, chopped

1 tomato, chopped into chunks

small pack flat-leaf parsley, chopped

4 slices cucumber, chopped into chunks

cooked chicken pieces (or leftover cooked chicken)

1 spring onion, sliced

½ tsp ground sumac

### Method

Pour the lemon juice into a bowl and mix with the mayonnaise

Add the lettuce, tomatoes, parsley, cucumber, chicken pieces and spring onions, and stir well to coat the salad in the dressing.

Dry fry the flatbreads pour dressing over the salad and sprinkle over the sumac. Make into a wrap - serve straight away.

