
KITCHEN CONNAISSEUR

Savoury Moroccan Flat Bread



This is delicious yet simple bread which can be prepared in the oven according to our directions below, or on the BBQ with the lid down. It can be served as “the” bread with many salads and entrées, including our Beef Tagine with Acorn Squash.

ingredients

- 6 small (7")** Greek Style Pita or flat bread- puffy, fresh type
- 2 Tbsp** **Roasted Garlic Olive Oil**
- 2 Tbsp** **Moroccan Spice Blend**
- 2 Tbsp** Coriander- fresh, chopped
- To taste** Salt- preferably fleur de sel
- To taste** Black pepper- freshly ground
- 1** Lemon- cut in half, ready to squeeze
- OPTIONAL**
- 1/2 cup** Yogurt- plain, strained

instructions

1. Preheat oven to 375° F.
2. Place the individual pieces of bread on a baking tray. Brush the Roasted Garlic Olive Oil on both sides of the bread. Face the best looking side up, and sprinkle the Moroccan Spice Blend, coriander, salt and pepper over the bread. Squeeze fresh lemon juice over the spices.
3. Place the baking sheet on middle rack of the oven and bake for 2-5 minutes. Watch carefully to assure that the bread does not burn.
4. Remove the tray from the oven. Cut the bread into the desired serving size, or leave whole. Serve immediately. For something different, or as the accompaniment to a light dinner, spoon plain, strained yogurt on the top of the baked bread, fold and serve warm.