

# bent street kitchen

## flatbread pizza with kale and feta

### *Ingredients:*

350 g self-raising flour

350 g Greek yoghurt

½ t salt

4 garlic cloves, chopped

1 bunch kale, hard stalks removed, chopped

2 T olive oil

¼ c mozzarella, thinly sliced

¼ c feta cheese, crumbled

lemon wedges

chilli flakes, optional

### *Method:*

Mix flour and salt then add yoghurt to form a sticky dough. You can do this using a dough hook or your hands. Divide into 2 big balls. On a well-floured surface, roll each ball out into a circle, about 1 cm thick or less.

Heat a fry pan over medium heat and add olive oil. Fry garlic for about 1 min then and kale. Cook until kale changes colour. Season with salt to taste. Set aside.

Heat cast iron skillet over medium heat for about 10 mins. Add one of the flattened dough and heat until the bottom brown and bubbles appear on the top side. Flip over and cook for another 2-3 mins. Flip again and then spread half the mozzarella on top followed by the kale and feta. Cook for another 2 mins or so. Serve warm and drizzled with lemon juice. Sprinkle with chilli flakes if you like. Repeat with the second dough.

Serves 4 -6 as a side dish.