



VEGAN SPINACH & CHEESE STUFFED FLATBREADS



INGREDIENTS

FOR THE FLAT BREAD

- 150g plant based yogurt
- 300g self-raising flour
- 1 tsp baking powder
- ½ tsp garlic granules
- 2 tbsp olive oil

YOU WILL ALSO NEED

- 1 tbsp chopped fresh mint
- 3 tbsp Hellmann's Garlic Vegan Mayonnaise

FOR THE FILLING

- 1 tbsp olive oil
- 1 onion, chopped
- 2 cloves garlic, chopped
- 1 potato, peeled and diced
- 1 heaped tbsp. curry powder
- 100g frozen spinach, defrosted and squeezed
- 50g frozen peas
- 150g grated vegan mozzarella or other cheese
- Salt and pepper to taste



METHOD

- 1** To make the flatbreads, place all the ingredients into a food processor or mixer fitted with a dough hook and mix together to form a dough. Allow to knead till smooth.
- 2** Cover and allow to sit for at least 20-25 minutes. Meanwhile, heat the oil in a pan and fry together the garlic and onion until soft. Add in the potato and curry and continue to fry till almost cooked before adding in the peas and spinach and continue to cook till soft.
- 3** Remove off the heat, cool and mix in the grated vegan cheese. Next, divide the dough into 6 pieces and roll out into rounds.
- 4** Place a large spoonful of the filling into the middle, wet the edges of the dough and fold in to seal. Turn upside down and press lightly to seal.
- 5** Heat a pan and lightly oil. Add in the stuffed flatbread and fry on both sides for 3-4 minutes.
- 6** Mix the vegan garlic mayonnaise with 1 tbsp chopped fresh mint and serve on the side with the warm stuffed flatbreads.