

GRILLED YOGURT FLATBREADS WITH ISRAELI SALAD

Serves: 4 | Prep Time: 30 minutes | Cook Time: 4-8 minutes

MAKE THE FLATBREAD DOUGH:

1. Combine the flour, baking powder, and salt in a medium bowl and stir with a fork to combine. Add the yogurt and stir until a moist, shaggy dough forms.
2. Transfer the dough to a lightly floured work surface and knead until smooth, 10 to 15 turns. Divide into 6 balls and flatten them slightly with the palm of your hand. Cover loosely with plastic wrap. Set aside while you make the salad.

3. Heat the grill to medium-high, direct heat (400 to 450°F). Toss the tomatoes, cucumbers, bell pepper, onion, parsley, and mint together in a large bowl. Add the lemon juice, sumac, and 2 tablespoons of the olive oil, and toss to coat. Season to taste with salt and pepper; set aside.

MAKE THE ISRAELI SALAD:

1. Toss the tomatoes, cucumbers, bell pepper, onion, parsley, and mint together in a large bowl. Add the lemon juice, sumac, and 2 tablespoons of the olive oil, and toss to coat. Season to taste with salt and pepper; set aside.

GRILL THE FLATBREADS:

1. Heat the grill to medium-high, direct heat (400 to 450°F).
2. Uncover the flatbreads and roll each into a 6-inch round. Transfer to a rimmed baking sheet. Brush with the olive oil and place oil-side down on the grill. Brush the tops with more oil. Cover and grill until the bread begins to puff up and the undersides are crisp, 2 to 4 minutes. Flip and grill until the second side is browned, 2 to 4 minutes more. Remove from the grill and sprinkle each flatbread with a pinch of za'atar.

ASSEMBLE:

1. Divide the hummus evenly among flatbreads, followed by Israeli salad. Top with feta, olives, and another drizzle of olive oil, if desired.

INGREDIENTS

FLATBREAD:

- 1 1/2 cups all-purpose flour, plus more for work surface
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- 1 1/2 cups full-fat plain Greek yogurt
- 1 tablespoon za'atar

SALAD:

- 1 pound multi-colored cherry tomatoes, halved (about 3 cups)
- 3 Persian or mini cucumbers, diced
- 1 medium red bell pepper, seeded and diced
- 1/2 medium red onion, diced
- 2 tablespoons finely chopped fresh flat-leaf parsley leaves
- 2 tablespoons finely chopped fresh mint leaves
- 2 tablespoons freshly squeezed lemon juice (from 1 lemon)
- 1 1/2 teaspoons ground sumac
- 2 tablespoons olive oil, plus more for the grill
- Kosher salt
- Freshly ground black pepper

ASSEMBLY:

- 3/4 cup hummus
- Crumbled feta cheese and pitted kalamata olives, for serving

