

Greek-Style Fried Egg Flatbreads



Preparation time: 15 mins
Serves: 4 people
User Rating: ★★★★★

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From breakfast to dinner, these Greek-Style Fried Egg Flatbreads are a healthy option for all meal times.

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In this simple, wholesome recipe by home cook extraordinaire, Camellia Ling Aebischer, homemade flatbreads set the stage for beautiful crumbled feta, fresh mint, and tomato. Tzatziki along with a sunny side up egg brings brightness to the plate. This dish tastes just as good as it looks!



Ingredients

- 1 scant cup Greek yoghurt
- 1 cup self-raising flour
- ½ tsp salt
- 8 eggs (two per person)

To serve (for each flatbread):

- 1 Tbsp tzatziki
- 1 Tbsp crumbled feta
- 2-3 slices fresh tomato
- 2-3 leaves fresh mint
- ¼ slice lemon

Method

1. In a large mixing bowl place yoghurt, flour and salt. Mix with a spatula to form a rough dough. Turn onto a well-floured surface and gently knead. Divide into 8 balls, then roll each out into flatbreads. They will double in thickness when cooked but remain roughly the same width.
2. Place a medium fry pan over medium-high heat. Cook flatbreads for 1-2 minutes on each side, until golden and puffed, turning once halfway.
3. Repeat until all are cooked.
4. Wipe your pan out (if needed) then add a drizzle of oil and fry the eggs.
5. To serve, place down a flatbread and add a layer of tzatziki, some sliced tomato, feta, mint leaves and a fried egg. Serve with a squeeze of lemon.