If you love flatbreads try Air Fryer Flatbread. You can get soft and chewy flatbreads from your Air Fryer. They are easy to make a delicious to serve with a curry or as a side dish.

- Prep Time: 5 minutes
- Cook Time: 1 hour
- Total Time: 1 hour 5 minutes
- Yield: 8 1x

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Ingredients

- 2 cups self-rising flour
- 1 cup of Greek yogurt or natural yogurt
- 2 teaspoons olive oil

Instructions

1. Take a bowl. Add the flour, olive oil, and yogurt. Stir to combine into a dough with a wooden spoon or with your hands
2. Put the dough on a floured surface and knead for a couple of minutes until a flexible dough
3. Divide the dough into 8 equal wedges. Roll the wedges into a ball, flatten and take your rolling pin to roll the ball into 3 to 4-inch tortillas
4. Brush the flatbread with a drop of olive oil on both sides
5. Preheat your Air Fryer to 320℉/160℃ for 3 minutes. Use a grill basket if you own one
6. Put the flatbread in the basket and cook for 7-8 minutes. Turn the tortilla halfway through the cooking time
7. Take the flatbread out of the Air Fryer and put it in a tortilla warmer in wrap it in a clean kitchen towel.

8. Repeat until all the flatbreads are cooked

Notes

Flatbreads can puff up in the Air Fryer. Put a trivet on top to keep them swirling inside your Air Fryer

Recipe from The Tortilla Channel