

How to Make Unleavened Bread



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You thought the ingredient list was simple? Wait until you see just how easy it is to whip this up! Ready? Let's dive in!

- Combine the flour and salt in a bowl and stir together.
- Add the water and stir until the dough forms a cohesive ball.
- Knead the dough for 5 minutes. And before you groan about kneading, remember—it builds both muscle and character!
- Preheat your skillet on the stovetop over medium-high heat. Then, divide the dough into 5 to 7 balls, depending on how large you'd like your pieces of bread to be.
- Roll out each piece of dough on a lightly floured surface until it's approximately 6 inches in diameter.
- Cook each piece on a hot skillet for about 2 minutes on each side.
- Serve hot, and for an extra special touch, brush on a bit of melted butter or olive oil and sprinkle with fresh herbs. I like to choose the herb based on what I'm serving it with; parsley is a classic choice, but cilantro adds a nice twist too!

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