

# Turkish Gozleme with Ricotta & Swiss Chard

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-potato-gozleme-recipe>

## Ingredients:

- 1 7/16 cups all-purpose flour
- 1/4 teaspoon salt
- 5/8 cup yogurt add this slowly, and the quantity could vary slightly since every brand of yogurt is different
- olive oil
- 13/16 cup ricotta za'atar spiced, read post on how to make this, divided into 4 portions
- 1 red onion finely chopped
- 1 tablespoon olive oil plus extra for cooking the gozleme
- 7 ounces Swiss chard chopped bite-size, stems and leaves
- salt
- pepper

## Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 30 milligrams
4. Fat: 16 grams
5. Fiber: 4 grams
6. Protein: 12 grams
7. SaturatedFat: 6 grams
8. Sodium: 510 milligrams
9. Sugar: 3 grams

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