

Gozleme (Turkish Stuffed Flatbread)

Yield: 6 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-stuffed-flatbread-recipe>

Ingredients:

- 2 cups all-purpose flour
- 1/2 cup warm water
- 1/2 teaspoon dry yeast
- 3 tablespoons Greek yogurt
- 2 tablespoons olive oil
- 1/2 teaspoon kosher salt
- flour extra, for dusting
- 1 tablespoon olive oil
- 1 medium white onion diced
- 6 cups baby spinach leaves
- 1 tablespoon dill
- 1 tablespoon parsley
- 1/4 teaspoon salt
- 1/4 teaspoon red pepper flakes
- 1/2 cup feta cheese crumbled
- 1 pound ground lamb or beef
- 1 medium white onion diced
- 3/4 cup warm water
- 2 teaspoons ground cumin
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 1 teaspoon sweet paprika
- 1/2 teaspoon ground cayenne

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 42 grams

3. Cholesterol: 65 milligrams
 4. Fat: 28 grams
 5. Fiber: 3 grams
 6. Protein: 21 grams
 7. SaturatedFat: 11 grams
 8. Sodium: 920 milligrams
 9. Sugar: 2 grams
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