

## Naan Bread with 2 Ingredients

200g Greek style yoghurt  
260g self-raising flour

Combine the yoghurt and flour in a bowl until a soft dough forms. Knead on a floured surface until smooth. Cut into 6 even pieces. Using a floured surface, roll into 5mm thick ovals. Heat a greased frying pan on high heat. Cook for two minutes each side or until charred and cooked through. Serve with your favourite curry, some chutney and some more cooling yoghurt.

