

Easy 3-Ingredient Cottage Cheese Garlic Flatbread - Soft, Cheesy & Ready in 15 Minutes

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TIME
15 min

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INGREDIENTS

- 1 cup cottage cheese
- 1 cup all-purpose flour
- 2 cloves garlic, minced

DIRECTIONS

- 1.** Mix the Dough: In a medium bowl, combine cottage cheese, flour, and minced garlic. Stir until a soft dough forms. It may look slightly shaggy at first-keep mixing and gently kneading until it comes together.
- 2.** If the dough feels too sticky, add a tablespoon of flour at a time.
- 3.** Shape: Divide the dough into 4 equal portions. Roll each portion into a ball, then flatten and roll into a round about ... inch thick.
- 4.** You don't need perfection here-rustic is beautiful.
- 5.** Cook: Heat a non-stick skillet over medium heat. No oil required (though you can lightly grease if preferred).
- 6.** Cook each flatbread for 2-3 minutes per side, until golden brown spots appear and the bread is cooked through.
- 7.** Serve: Enjoy warm as-is, or brush lightly with olive oil or melted butter for extra richness.

SWAPS & NOTES

Cottage Cheese: Full-fat works best for flavor and texture, but low-fat is fine too.

If your cottage cheese is very wet, you can strain it slightly.

Flour: All-purpose flour gives the best texture, but you can experiment with whole wheat flour for a heartier bite.

Garlic: Fresh garlic gives bold flavor.

TIPS FOR SUCCESS

Too hot and the outside will brown before the inside cooks.

Gentle mixing keeps the texture soft.

These are best warm right out of the pan.

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