

Antipasti Platter with Homemade Flatbreads



Serves 2 Prep 20 mins Cooking 40 mins Easy

Ingredients

2 red, orange or yellow peppers, deseeded and halved
3 tbsp olive oil
50g green olives
100g feta
tzatziki (see [fishcakes with tzatziki](#))
1 tbsp balsamic vinegar

Either buy flatbreads or:

140g self-raising flour, plus extra for dusting
140g low-fat natural yoghurt
100g pack antipasti meat

1. Heat oven to 200C/Fan 180C/Gas 6. Place the peppers, skin side up, on a non-stick baking sheet and brush over 1 tbsp of the oil. Roast for 30 mins
2. Meanwhile, drain the olives and place in a serving bowl, drizzle over a tbsp oil, then add freshly ground black pepper. Place the feta, tzatziki in serving bowls
3. Remove the peppers from the oven, place in a bowl and cover with cling film. Leave until cool enough to handle, then peel off the skins. Dab dry with kitchen paper, remove the stalk and seeds, then slice into thin strips. Place in a serving bowl with the remaining 1 tbsp of oil and the balsamic vinegar.
4. To make the flatbreads, sift the flour into a bowl and stir in the yoghurt. Bring the mixture together to form a soft dough. Turn out onto a floured surface and knead gently until smooth. Roll into 4 balls, then use a rolling pin to roll into circles as thin as you can (approx 2 mm), then shake off any excess flour. Heat a large frying pan, add the flatbreads one at a time and cook for 1-2 mins each side. Keep warm in a low oven while you cook the rest. To serve, arrange the meat on a platter with the antipasti. Serve with the flatbreads.