

Flatbread with Green Olives and Ground Beef

Turkish flatbread topped with savory ground beef, green olives, and fresh herbs. A delicious Mediterranean appetizer perfect for sharing.

20 min

PREP

40 min

COOK

1h

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 3 tbsp olive oil
- 3 tbsp butter
- 10 oz ground beef
- 2 capia pepper
- 2 green pepper
- 3 onion
- 3 tomato
- 5 clove garlic
- 1 sprig parsley
- 10 oz green olive
- 0 chili flakes
- 0 black pepper
- 0 salt
- 0 dough

Instructions

1 Prepare the aromatics

Finely dice 2 onions into 1/4-inch pieces. Mince 5 garlic cloves. Remove stems and seeds from 2 peppers and dice into small pieces. Finely chop the parsley leaves from 1 sprig, discarding stems.

2 Preheat oven to 350°F (180°C).

3 **Cook the meat filling**

Heat 3 tablespoons olive oil and 3 tablespoons butter in a large skillet over medium-high heat until butter foams and subsides. Add 10 oz ground beef and cook, breaking it up with a wooden spoon, until browned and no pink remains, about 5-6 minutes.

4 Add diced onions, peppers, and minced garlic to the beef. Cook, stirring occasionally, until vegetables are soft and translucent, about 8-10 minutes.

5 Season with salt, pepper, and paprika to taste. Grate 3 tomatoes directly into the pan using the large holes of a box grater, discarding skins. Cook, stirring frequently, until most liquid has evaporated and mixture is thick, about 10-12 minutes.

6 Pulse 10 oz green olives in a food processor 8-10 times until roughly chopped into pea-sized pieces, not pureed.

7 Stir chopped olives and parsley into the meat mixture. Remove from heat and let cool completely to room temperature, about 20 minutes.

8 **Assemble and bake**

Roll dough into 4 oval shapes, each about 1/4-inch thick and 8 inches long. Place 1/4 of the cooled filling down the center of each oval, leaving 2-inch borders on all sides.

9 Fold the long edges of dough over the filling, overlapping slightly, and pinch seams to seal. Crimp the short ends closed with a fork.

10 Place flatbreads seam-side down on a parchment-lined baking sheet. Bake for 25-30 minutes until golden brown and crispy, rotating pan halfway through cooking.

Tips

Let the meat mixture cool completely before adding to the dough to prevent the flatbread from becoming soggy during baking.

Don't overfill the flatbread – too much topping will make it difficult to seal the edges and may cause spillage during baking.

Brush the edges of the flatbread with a little olive oil or beaten egg before baking for a beautiful golden finish.

If your dough springs back while rolling, let it rest for 10-15 minutes to relax the gluten, then continue rolling.

Preheat your baking surface along with the oven – a hot pizza stone or inverted baking sheet will give you a crispier bottom crust.

Pulse the olives in a food processor rather than over-processing them to maintain some texture in the final dish.

Save some fresh parsley to sprinkle on top after baking for a bright, fresh finish and beautiful presentation.

If you can't make the dough yourself, you can go to a pizza shop with the mix and have them cook it in a wood fire oven for a better result.