

Recipe Name: Turkish Chicken Gozleme Recipe-Stuffed Spinach Chicken Bread

Diet Type: Non-Vegetarian

Course: Lunch

Cuisine: Middle Eastern

Quantity:



Ingredients

Ingredient	Quantity
• 1/2 cup All Purpose Flour (Maida)	2
• 1/2 cup Whole Wheat Flour	
• 1/4 cup Hung Curd (Greek Yogurt)	
• Salt - to taste	
• 250 grams Chicken - minced	
• 1 cup Spinach Leaves (Palak) - finely chopped	
• 1 Onion - finely chopped	
• 4 cloves Garlic - finely chopped	
• 1 Tomatoes - finely chopped	
• 1 tablespoon Cumin powder (Jeera)	
• 1 tablespoon Coriander Powder (Dhania)	
• 1 1/2 teaspoon Paprika powder	
• 1 teaspoon Black pepper powder	
• 3 sprig Mint Leaves (Pudina) - chopped	
• 10 sprig Spring Onion (Bulb & Greens) - chopped	
• Salt - to taste	
• 100 grams Feta Cheese - crumbled	

Preparation

- To begin making the Turkish Chicken Gozleme Recipe, we will first knead the dough for the bread and keep it ready.
- In a mixing bowl add all the flour, curd, salt to taste and knead well with little water to form a firm dough.
- Once done cover with a damp cl.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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420

35

30

20

2

2

