**Stuffed Vegetable Flatbread**

*Yields: 6 flatbreads*

- Whole wheat flour: 12 oz
- Salt: Pinch
- Water: 12 oz
- Vegetable oil: 1 oz
- Baby red potatoes, steamed: 1 cup
- Zucchini, grated: 1/2 cup
- Yellow squash, grated: 1/2 cup
- Eggplant, grated: 1/2 cup
- Cumin: 3/4 tsp
- Coriander: 3/4 tsp
- Chili powder: 2 tsp
- Salt: 3/4 tsp
- Pepper: To taste
- Turmeric: 3/4 tsp
- Canola oil: 1 1/2 oz
- Red pepper, diced: 1 1/2 oz
- Yellow pepper, diced: 1 1/2 oz
- Canola oil, for frying: 1/2 cup

1. Cook potatoes until soft, cool and set aside.

2. Sauté zucchini, squash, eggplant, and spices in canola oil until soft, cool, and fold in raw peppers.


4. Mix first four ingredients into a bowl and knead until smooth, let dough rest for 30 minutes.

5. Cut equal 2 oz pieces and roll out flat. Fill with 1 oz vegetable mixture, fold edges of dough over filling, then gently roll out again. Be sure to dust with extra flour to prevent sticking.

6. Fry breads in canola oil until golden brown, keeping warm for service. Serve with carrot-ginger dip.