

# Grilled Za'atar Flatbread

Serves 2-4 | 30 min to let the dough come to room temperature + 5 minutes prep + 6-8 minutes cook time

Inspired by Lebanese manakish—which often includes either cheese or meat—this simple vegetarian flatbread is easy to make, quick cooking, and very delicious (it's a great accompaniment to our Greek-ish Grilled Chicken Skewers). It's flexible too... here we're using za'atar and zhug for a burst of Levantine flavor, but you could easily take it in other directions by using different herbs and spices like oregano or smoked paprika.

**1 ball Scottie's Dough**

**4 tablespoons Olive Oil**

**2 tablespoons Rhus Za'atar**

**Salt to taste**

**2 tablespoons Shuug Sauce**

**Step 1** Take the dough out of the refrigerator at least 30 minutes ahead of time to let it come to room temperature.

**Step 2** Spread 2 tablespoons of olive oil over a medium-size sheet pan, and turn the dough out onto the pan. Use your fingers to dimple and flatten the dough (push down, not out) into an oblong shape about 12"-14" long & roughly 6"-8" wide.

**Step 3** Holding the sheet pan close to the surface of the grill, use your hands to gently transfer the dough to the grill. Cook undisturbed over medium/high heat for about 3 minutes. Flip, and cook for another 2-3 minutes until done (the goal is a slightly puffy flatbread with bits of char on each side).

**Step 4** Transfer the cooked flatbread back to the oily sheet pan, and drizzle with the remaining 2 tablespoons of olive oil. Shower the za'atar evenly over the entire surface, and sprinkle the salt to taste.

**Step 5** Finish with a zig-zag of zhug, slice it up and enjoy!