

## Cilantro Bread

2 cups whole wheat flour  
3 Tbsp vegetable oil  
1 tsp kosher salt  
½-¾ cup water

Mix together to make a soft dough. Add more water, if necessary. Cover and let rest for 30 minutes.

Filling:

1 cup minced cilantro  
2 tsp ground cumin  
2 tsp ground coriander  
½ tsp ground turmeric  
2 Tbsp chick pea flour  
4 green Thai chilies  
4 Tbsp melted butter

Grind combined ingredients to a paste with a mortar and pestle or in a food processor.

Assembly: Roll dough into rectangular form. Spread filling over dough. Roll up jelly-roll fashion. Slice into twelve slices. Roll each slice to ¼", using more flour if necessary. Cook on heated griddle (will resemble tortillas).

*(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)*