



Cottage Cheese Flatbread

INGREDIENTS

1 cup 2% cottage cheese
2 eggs
¼ teaspoon salt
½ teaspoon oregano

DIRECTIONS

Preheat oven to 350F and line a baking sheet with parchment paper.

Into the bowl of a blender or food processor, add in the 1 cup cottage cheese, 2 eggs, and seasoning. Blend until smooth.

Pour the mixture onto the baking sheet and allow it to spread out. Bake in oven for 40 minutes and then allow to fully cool. This is a crucial step that can't be skipped, or your wrap will fall apart.

Makes 1 very large flatbread: 300 calories each.