

CASSAVA TORTILLAS

SERVES: 4

PREP TIME: 5 MINS | COOK TIME: 16 MINS | TOTAL TIME: 21 MINS

Ever curl up in bed with a fresh cup of hot tea or coffee while rain falls outside the windows because you have nowhere to go and nothing to do? Yeah me neither... BUT, these tortillas remind of that common parent fantasy. They're like a cozy blanket for your insides, but one you can stuff and spread with food and not have to do laundry ASAP!

1 ½ cups cassava flour

½ teaspoon sea salt

4 tablespoons oil
(olive/avocado/savory)

⅔ cup lukewarm water
(not hot, not cold)

Combine flour and salt in a bowl.

Add in lukewarm water and oil, kneading into a big dough ball.

Divide into two equal balls. Repeat dividing until you have a total of eight equal sized dough balls.

Place one ball on a sheet of parchment paper, top with another sheet of parchment, and roll out the ball into a pretty, wide, round and thin tortilla.

Heat a non stick skillet over medium-high heat. Do NOT add any liquid/steam/oil/moisture/etc. You will need a dry skillet.

Once nice and hot, place a tortilla on the skillet and wait for bubbles to form, about 1 minute. Flip and cook the other side for 1 minute.

If you don't have a tortilla warmer, place the tortillas on a plate and cover with another plate, or a clean and dry dish towel, stacking the tortillas under it to keep each other warm and cozy.

