Easy Homemade Spinach Tortillas

Gluten-Free, Grain-Free, Egg-Free, Dairy-Free, Nut-Free, Vegan, Paleo

Recipe by: Fork and Beans

Prep Time: 40 Minutes (including chilling time)
Cook Time: 10 Minutes
Total Time: 50 Minutes
Yield: 6 tortillas

Ingredients

- 4 cups fresh spinach
- 3 tablespoons water
- 1 cup Otto's Naturals – Cassava Flour
- 2 tablespoons olive oil
- 1-2 tablespoons water
- ¼ teaspoon salt

Instructions

1. In a saucepan, add the spinach and water. Bring to a small boil, covered. Allow to wilt for 5 minutes. Place in a blender and mix until smooth.
2. Whisk together the flour and salt in a medium bowl. Add the spinach puree and olive oil into the flour & mix well. Add 1 tablespoon of water if the flour mix is too dry. Add more water (if needed) until the dough does not stick to your fingers. If too sticky add a tablespoon of flour at a time until smooth and easy to roll out/work with.
    - We have found that using your fingers to mix the dough is better than a spoon, as feeling the texture of the entire dough is important!
3. Create two smooth balls and chill in the fridge for 30 minutes.
4. Heat a nonstick skillet on medium-high heat. Create 3 equal sized balls from each dough ball. Roll each ball between two pieces of parchment paper.
5. Heat the tortilla for one minute on each side or until nice brown spots develop. Note: these won't bubble the way that the original tortillas do, so just keep your eye on them to ensure those nice brown marks appear on each side.
6. Place in a tortilla warmer or on a place covered with a tea towel.