



Grain-Free Spinach Tortillas

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

Yield: 8 tortillas

Ingredients

- 4 cups fresh spinach (approximately 103 grams)
- ½ cup *warm* water
- 1 cup [Otto's Naturals - Cassava Flour](#)
- ¼ teaspoon sea salt
- 2 Tablespoons olive oil
- 3 Tablespoons additional warm water

Chicken Wraps:

- Organic mayonnaise
- Shredded rotisserie chicken
- Microgreens and/or spinach
- Bacon bits
- Shredded cheese

Instructions

1. Combine the fresh spinach and the ½ cup of warm water in a food processor. Pulse until the spinach is blended into a puree.
2. In a large mixing bowl, whisk together the cassava flour and the sea salt. Add the spinach puree, olive oil, and 3 Tablespoons of additional warm water. Stir until the batter forms a smooth ball. The dough should be moist but should not stick to your hands. Divide the dough into eight equal portions and roll each portion into a ball.
3. Heat a skillet over medium heat. Using a tortilla press, press one of the dough balls into a flat tortilla between two sheets of parchment paper.
4. Lay the tortilla on the counter and gently peel off the top layer of parchment paper. Carefully flip the tortilla back onto the parchment paper you just peeled off so that the other side is



facing up. Carefully peel off that parchment paper. Now the tortilla should be released from both parchment paper pieces but still laying on one sheet.

5. Gently flip the tortilla into the hot skillet and then peel off the parchment paper.
6. Let the tortilla cook in the skillet for 2-3 minutes before flipping it and allowing it to cook for 2-3 more minutes. Both sides should develop nice brown spots, but they won't bubble or puff like traditional tortillas.
7. Transfer the tortillas to a tortilla warmer to allow it to get nice and flexible for making wraps. Repeat the pressing and cooking process for the remaining dough balls.

Note: Only press the tortilla right before you are going to transfer it into the hot skillet. If the tortilla is set on the parchment paper for too long, the paper will become too moist, and it will be difficult to peel off the tortilla.