



Paleo Whole30-gluten free-dairy free
GRAIN FREE TORTILLAS



These tortillas come together in a dough that is rolled out and cut, cooked slightly on the front end and crisped up just before serving.

INGREDIENTS:

1 cup tapioca flour (or starch)	1 tsp xanthan gum	$\frac{1}{4}$ - $\frac{1}{2}$ tsp salt
1 egg, beaten	2 TBSP olive or avocado oil	4-5 TBSP water, room temp (+ more for frying)

INSTRUCTIONS:

Whisk together tapioca flour, xanthan gum and salt in a medium bowl. (You may omit xanthan for Whole30). Add to the bowl the egg, oil and water. Stir until dough forms. Use your hands to work the dough into a smooth ball. Lightly flour your work surface with tapioca starch and roll dough very thin. Use a 4" biscuit cutter or large round glass to cut out tortillas. Heat a pan over medium heat and add a small amount of oil. Cook tortillas for 1-2 minutes per side until golden brown. For serving: Crisp tortilla over flame (gas) until crisp and bubbly. Or add a small amount of oil to the pan and warm over medium-high heat until crispy.

