



# Quinoa Tortillas

(2 Ingredients!!!)

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## Ingredients

- 1 cup quinoa flour
- 1/4 tsp salt
- 1 cup water

## 1. Procedure

2. Whisk together your ingredients in a large pourable measuring cup or dish. Set aside to thicken for a few minutes.
3. Preheat your skillet to medium heat.
4. Once hot, spray it down well.
5. Add 3–4 Tbsp of batter to the middle of your pan and immediately swirl your pan around to let the batter spread out evenly into a larger tortilla, around 4–5”.
6. Allow to cook until the edges begins to lift off pan, about 90 seconds. Flip to cook other side until small brown spots start to show, about 1 minute, and then flip back to original side for an extra 30 seconds. Set aside on a cooling rack allow to cool completely before devouring. Any crisp edges will soften once cooled!

## Nutritional Info

Serving: 1 Tortilla

yields 10 servings

Calories: 44