



GLUTEN + GRAIN FREE TORTILLAS

Only TWO main ingredients in this recipe!

INGREDIENTS

- 2:1 ratio of cassava flour + water
- Coconut oil or grass fed butter to grease the cast iron skillet
- Spices (of your choosing)

DIRECTIONS

- Combine cassava flour, water + spices
- Form into rough balls of dough
- Place balls of dough between two pieces of parchment paper.

- Use a rolling pin to flatten dough to roughly 1/4" thick.
- Grease cast iron skillet liberally with coconut oil
- Place in cast iron skillet for about 45 sec each side.

► Our go to spices for fajita night tortillas are Celtic sea salt, garlic powder + onion powder.