

## **Tortillas**

(Whole 30 & Paleo)

### **Shopping List:**

- 2 eggs, whisked
- 1 cup coconut milk or unsweetened almond milk
- 1 tbsp olive oil
- 3/4 cup arrowroot flour (or tapioca flour)
- 3 tbsp coconut flour
- 1/4 tsp sea salt

### **Directions:**

Mix all the dry ingredients together in a bowl. In a separate bowl mix all the wet ingredients together and then add to the dry ingredients stirring thoroughly. I used a hand mixer.

Add a little olive oil or coconut oil to a non-stick pan over medium heat. Add 1/3 cup of the batter to the pan creating a 6-inch tortilla. Cook it for a few minutes on each side until it begins to brown a little bit. When they're done place them on a paper towel to absorb any moisture until you eat them. The batter will make six 6" tortillas.