

FLOUR TORTILLAS

Serves: 2

Serving size: 2 tortillas

PREP: 10 minutes

COOK: 3 minutes

To serve a larger crowd, this recipe can be quadrupled and mixed in the Fix 'N Mix® Bowl.

1 cup all-purpose flour
5 tsp. extra virgin olive oil
¼ tsp. salt
¼ cup water

1. In a medium bowl, stir together flour, oil, salt, and water to form smooth dough. If dry flour remains, add additional water, 1 tbsp. at a time until a smooth dough forms. Knead 1 minute. Cover, let stand 10 minutes.
2. Divide dough into four equal pieces. Using a rolling pin, roll into ⅝"/.31 cm thick round, or press dough using a tortilla press.
3. In a dry fry pan, place one tortilla. Cook over medium heat two minutes or until tortilla starts to firm. Flip tortilla; cook 1 to 2 minutes or to desired doneness.
4. Stack and store tortillas in Tortilla Keeper or on a plate and cover with a clean kitchen towel to keep warm.

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