



## 3-Minute Blender Paleo Tortillas

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Gluten free, grain free, and dairy free!

- 1 cup almond flour
- 1 cup tapioca flour
- $\frac{3}{4}$  almond milk or coconut milk
- 2 eggs
- $\frac{1}{2}$  t sea salt
- 1 T coconut oil for cooking



### Instructions

- Add all ingredients to a blender. Blend until smooth and pourable.
- Lightly brush a skillet with coconut or avocado oil and heat over medium heat.
- Pour  $\frac{1}{4}$  cup of batter onto the heated skillet, and gently swirl the pan in circular motions so it spreads into a thin, round shape.

Cook for 1-2 minutes, then flip. Cook for an additional minute or until lightly golden brown.

Add your favorite filling. Perfect for kids lunches too!

