

## Tortillas



Serves  
**8 people**

Prep Time

Cooking

Total Time

Calories

**140 kcal**

### Stuff that's in it:

- 260G Plain Flour
- 2 Tbsp Olive Oil
- Pinch Of Salt
- 150ML Warm Water

### What you do:

Add the flour to a large mixing bowl, add the salt and stir through, add the water, then add the oil and combine everything with the spatula, until it resembles a ball. Pop into a floured surface and shape a little more neatly then pop back in the bowl, covered for 10 mins, it should rise a little and fluff up.

Then split it into 8 portions and roll into balls.

Put plenty of flour on a surface and roll each mini ball out gently, and keep flipping them so they don't stick, they should roll out pretty thin.

Add a squirt of oil to a hot fry pan and fry each one for around 50 seconds each side until you see bubbles and golden tinges.

### Nutrition

- Carbs: 23g

- Fat: 3g
- Protein: 3g

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