

Sourdough Tortillas

DELICIOUS - EASY - DISCARD



INGREDIENTS

2/3 Cup Starter (discard)
2 Cups Flour (more for dusting)
2 Large Teaspoons Baking Powder
1/2 Teaspoon Salt
1/4 Cup Water

Pictured: Tortilla topped with melted butter, garlic salt, parmesan cheese.

DIRECTIONS

1. Add your dry ingredients to a bowl.
2. Mix in your sourdough discard until combined.
3. Cover with a towel and let sit for approx 5 hours (you can go longer if needed)
4. Form into approx 6 balls of dough and roll out using a rolling pin. You may need extra flour if they stick to your counter. You could also just pat out.
5. Preheat on medium-high a cast iron skillet and place tortilla on there for approx 2 minutes and flip for another 2. Watch carefully.



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