



SWEET POTATO TORTILLAS



Ingredients

Single Batch (6 tortillas)

1 cup finely mashed
cooked sweet potato (skins
removed)

1 cup flour

½ tsp salt

2-3 tbsp water

2-3 tbsp extra flour, for
dusting

½ tsp olive oil

Double Batch (12 tortillas)

2 cups finely mashed
cooked sweet potato (skins
removed)

2 cups flour

1 tsp salt

¼ cup water

¼ cup extra flour, for
dusting

1 tsp olive oil



Instructions

Prep Time
20 mins

Cook Time
4 min/ea

1. Combine the sweet potato, flour and salt in a mixing bowl, then stir to form a crumbly dough.
2. Knead the dough for 2-3 minutes while slowly adding small increments of water, until the dough reaches a smooth malleable consistency and isn't too sticky.
3. Cut the dough into 6 equal-sized pieces. Roll these pieces into balls.
4. Roll out the dough balls one by one on a lightly floured surface, until they are quite thin, but not breaking apart. Dust the rolled out tortillas with a little more flour, so they are very dry.
5. Heat a frying pan over medium heat. If you're using a stainless steel pan, rub the pan with a tiny amount of olive oil on a paper towel first (½ teaspoon of oil at the very most).
6. Cook the tortillas one by one. Start by wiping one tortilla across the pan, then lay it flat:
 - Lay one half of the tortilla down in the pan, while still holding the top half of the tortilla.
 - Using a gentle back-and-forth motion, slowly slide the bottom half of the tortilla across the pan's surface. As you move the tortilla back and forth, flip the bottom portion of the tortilla so that both sides of the lower half come into contact with the pan.
 - After 10-15 seconds, carefully move your fingers around to the opposite edge of the tortilla that was just in the pan, and repeat this process for 10 more seconds on the opposite end.
 - Lay the tortilla flat in the pan for 1-2 minutes, until the dough begins to rise up a little and develop darker spots, then flip over and let cook for another 1-2 minutes over low heat.
7. Cook the remaining tortillas one-by-one. Wrap the cooked tortillas in a tea towel so they stay warm until serving. Enjoy!