

# Cauliflower Tortillas

Paleo Friendly



TOTAL TIME

30 mins



## EQUIPMENT

- Food Processor

## INGREDIENTS

- 1 Head Organic Cauliflower
- 2 Eggs
- 1/4 Cup Chopped Cilantro
- Juice From 1/2 A Lime
- Sea Salt & Pepper To Taste

## INSTRUCTIONS

1. Preheat the oven to 375 degrees F. and line a baking sheet with parchment paper.

Trim the cauliflower, cut it into chunks, add to boiling water for 5-7 minutes. You want the cauliflower al dente, tender but not mushy.

Drain the cauliflower in a colander and place cooked cauliflower in a food processor and process until you reach a fine consistency.

It should make about two cups packed. Remove cauliflower from processor and press excess water out in strainer. In a medium bowl, whisk the eggs.

Add in cauliflower, cilantro, lime, salt and pepper. Mix until well combined. Use your hands to shape 6 small "tortillas" on the parchment paper.

Bake for 10 minutes, carefully flip each tortilla, and return to the oven for an additional 5 to 7 minutes, or until completely set.

Place tortillas on a wire rack to cool slightly.

Heat a medium-sized skillet on medium.

Place a baked tortilla in the pan, pressing down slightly, and brown for 1 to 2 minutes on each side.

Repeat with remaining tortillas.

