

Homemade Mushroom Tortillas

Ingredients

- 8 oz. crimini, button, shiitake, or portabella mushrooms
- ¼-½ onion, depending on the onions size
- 2 cloves of garlic
- ¼ cup water
- 2-3 cups all-purpose flour
- 1 tsp. salt
- 1 tbsp. olive oil

Steps

1. Place the mushrooms, onion, garlic and water in a small saucepan. Cover and bring to a boil before reducing to a simmer and allowing to cook for around 5 minutes. Pour the vegetables and any remaining water into the food processor and process until it is a fairly smooth puree.
2. Whisk two cups of flour and the salt together. Add the mushroom puree and olive oil and combine together (first using a spatula and spoon, but eventually using your hands). If your mixture is still sticky, add flour a little at a time, until you have a soft, kneed-able dough.
3. Divide into 16 small pieces and roll into balls (you can do this by dividing the dough in half 4 times). On a clean, dry, well-floured surface place one of the balls and pat it gently into a disk. Make sure there is flour on both sides of the disk, and use a rolling pin to flatten the tortillas. Roll in different directions, in order to create a fairly circular shape. Make sure to keep the tortilla well-floured on both sides to prevent the dough folding or ripping.
4. Cook each of the tortillas by heating skillet or griddle to medium heat without any oil. Place the tortilla on the pan for about 30 seconds, until it starts to bubble (but before it has gotten much color or hardened). Flip and cook for about another 15 seconds on the other side. If serving soon, you can keep tortillas warm in a clean dish cloth. If making for later, let the tortillas cool completely before placing in a clean Ziploc bag in the fridge.

