

Quinoa Tortillas

1 cup quinoa, rinsed, soaked overnight
1 cup water
1/2 tsp salt

Optional:

1 cup spinach

1. Add all ingredients to blender. Blend until smooth. Pour into a bowl, let rest for 10 minutes.
2. Pre-heat non-stick skillet over medium-high heat. The spoon that comes with the Instant Pot is the perfect spoon to pour batter into skillet. It measures exactly 1/4 cup. The rounded bottom of the spoon allows you to smooth the batter out better than a measuring cup.
3. Spoon 1/4 cup portion of batter onto skillet and immediately smooth out in a large, thin circle. Let heat through until the top of the tortilla is no longer wet batter and the edges start to brown and lift up.
4. With a thin metal spatula, carefully flip tortilla. Heat 1-2 additional minutes on second side. Transfer to wire rack or parchment paper while cooking rest of the batter.

Note: it can take some trial and error to find the perfect temperature of your stove. Don't be concerned if the first one or two tortillas don't turn out. Once you get the temperature and technique down it's easy. It's very important that the skillet is hot before you begin.