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Almost Zero Carbs Wraps **

These wraps are perfect for those following a low-carb diet. They are made with ingredients that are almost carb-free, making them a healthy and delicious option for any meal.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: 5 mins Total Time: 15 mins

Recipe Yield: 200 grams Number of Servings: 4

Serving Size: 50 g

Ingredients

100 g	Egg whites
20 g	coconut flour
100 ml	almond milk
1 tsp	Salt
2 tsp	olive oil

Directions

Step 1



In a bowl, whisk together the egg whites, coconut flour, almond milk, and salt.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Stove

Heat olive oil in a non-stick pan over medium heat.

Prep Time: 0 mins

Cook Time: 2 mins

Step 3

Stove

Pour a small amount of the batter into the pan and swirl to coat the bottom.

Prep Time: 0 mins

Cook Time: 1 mins

Step 4



Cook for 1-2 minutes until the edges start to lift and the bottom is golden brown.

Prep Time: 0 mins

Cook Time: 2 mins

Step 5



Flip the wrap and cook for another 1-2 minutes until the other side is golden brown.

Prep Time: 0 mins

Cook Time: 2 mins

Step 6



Repeat with the remaining batter to make more wraps.

Prep Time: 0 mins

Cook Time: 4 mins

Nutrition Facts

Calories: 100 kcal

Fat: 2 g

Protein: 10 g

Carbohydrates: 3 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	3 g	5.45%	6%
Fibers	2 g	5.26%	8%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	1 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	0 g	0%	0%
Fat	2 g	7.14%	8%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	100 mg	2.94%	3.85%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Nutritional Content

Low Carb

Kitchen Tools

Slow Cooker Blender

Cuisines

Italian

Diet

Anti-Inflammatory Diet

Course

Side Dishes Salads Snacks

Cultural

Chinese New Year Cinco de Mayo Diwali Hanukkah Oktoberfest

Passover Ramadan St. Patrick's Day Thanksgiving Christmas Easter

Halloween

Meal Type

Lunch Snack

Difficulty Level

Medium

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