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## Soft Corn Tortillas for Kid's Taco

Soft corn tortillas that are perfect for kid's tacos. These tortillas have a mild flavor and a soft texture, making them easy to eat and enjoy. They are made with simple ingredients and are a great alternative to store-bought tortillas.

Recipe Type: Standard Prep Time: 15 mins

Cook Time: 10 mins Total Time: 25 mins

Recipe Yield: 200 grams Number of Servings: 4

Serving Size: 50 g

## **Ingredients**

200 g Corn Flour

300 ml Water

1 tsp Salt

#### **Directions**

#### Step 1

Mixing

In a mixing bowl, combine the corn flour and salt.

Prep Time: 5 mins

Cook Time: 0 mins

## Step 2

Stirring

Slowly add water to the corn flour mixture while stirring continuously.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 3

Kneading

Knead the dough until it becomes smooth and elastic.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 4

Rolling

Divide the dough into small balls and flatten each ball into a tortilla shape.

Prep Time: 5 mins

Cook Time: 10 mins

#### Step 5



Heat a non-stick pan over medium heat and cook each tortilla for 1-2 minutes on each side.

Prep Time: 0 mins

Cook Time: 10 mins

## **Nutrition Facts**

Calories: 100 kcal

**Fat:** 0 g

Protein: 2g

Carbohydrates: 22 g

## **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	22 g	40%	44%
Fibers	2 g	5.26%	8%
Sugars	0 g	N/A	N/A
Lactose	0 g	N/A	N/A

#### **Fats**

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

## **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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	0 mg	0%	0%
Iron	4 mg	50%	22.22%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

# **Recipe Attributes**

Cuisines

Mexican

Course

Main Dishes Salads Snacks Sauces & Dressings

Cooking Method
Steaming Cutting Cut Serving

Meal Type
Breakfast Snack Supper

Difficulty Level

Medium

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