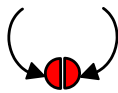




How

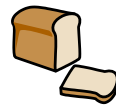
to



make



tortilla



bread



wraps



This recipe will make

6



wraps



These wraps



are great



for lunch.



Maybe you could



fill



them with cheese

+



and salad,



tuna

+



and sweetcorn,



chilli



con carne

+



and cheese

or perhaps



hummus

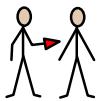
+



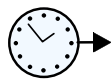
and



roasted vegetables.



You



will



need:



240g plain

flour



180ml

boiling



hot water

$\frac{1}{2}$

1/2

tsp



salt

3



3

tbsp



olive oil



Put



all ingredients



in



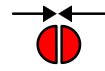
a bowl



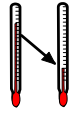
and



mix



together.



When cool



enough to



touch,



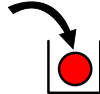
mix



with your hands.



Split



into

6

equal



parts of



dough.



Work each

part

into a



ball



and

on a well-floured surface



roll



it out until

about

the



size

of a dinner



plate.



Put



a non-stick



pan



on



the

hob



to



heat up.



Put

your wrap



in



and



cook



until



you



see



bubbles forming.



Place

your finished



wraps



on

a plate



to enjoy!



Watch



Sarah-Grace's



video

for



more

hints



and



tips

on



making

these wraps.

