



## Nopalito Tostadas

SERVES 4

### INGREDIENTS:

- 1 tablespoon olive oil
- ½ medium white onion (diced)
- 4 cloves of garlic (minced)
- 1 12 oz. bag of Latin Specialties Nopalitos (diced)
- 1 roma tomato (chopped)
- ½ cup cilantro (chopped)
- 1 green jalapeño pepper (diced)
- 1 small lime (juiced)
- ½ cup of queso fresco (more or less to taste)
- 1 Hass Mexican avocado (sliced)
- \* Add salt, pepper or other spices to taste

### INSTRUCTIONS:

1. Place a sauté pan over medium heat. Add the olive oil and heat through.
2. Add the onions and garlic and cook, stirring until the aroma is released, about 30 seconds.
3. Add the nopalitos and cook until tender.
4. Remove nopalitos from the heat and season to taste.
5. Once cooled, add nopalitos to the tomato, cilantro, pepper, lime juice and queso fresco.
6. Spoon over tostadas and top with avocado slices or leave in bowl and serve with tortilla chips.

### NOTES:

- \* Dishes made with nopalitos have made their way into our local cuisine.
- \* Nopalitos are a great substitute for meatless dishes.

