



NOPALITOS IN RED CHILI SAUCE

SERVES 4

INGREDIENTS:

1 - 12 oz. bag of Latin Specialties Nopalitos

6 - dried Guajillo chili peppers

5 - dried Red Hot chili peppers (Japónes peppers)

1 - dried Ancho chili pepper

1 - tbsp of olive oil

2 - garlic cloves (minced)

1 - small white onion (diced)

2 - roma tomatoes (diced)

1 - tbsp of chicken flavored bouillon

* Add salt, pepper or other spices of your liking to taste



INSTRUCTIONS:

1. Rinse and clean all the peppers with water; once clean, soak all dry peppers in fresh water to soften (approximately 2 hours).
2. Once the peppers are soft, remove the stems and add them whole to a blender; add a cup of the water used to soak the peppers to the blender; blend on high speed until smooth.
3. Place a medium, sauté pan over medium-high heat. Add the olive oil and heat through. Add the garlic and onions and cook, stirring until the aroma is released, about 30 seconds.
4. Add the nopalitos, tomatoes, red chili sauce, chicken bouillon and spices of your choice; cook until the nopalitos are tender.
5. Serve as a main dish, side dish or over fish or chicken.