

### **Nopales salteados – Sauted Cactus**

Serves 2

1 jar “Sabores Aztecas” nopales  
1 onion, thinly sliced  
4 tablespoons olive or corn oil  
1 lemon or 200g panela cheese (or peynir or feta) sea salt and black pepper

Wash the nopales well in 2 changes of water, then drain and set aside. Heat the oil in a frying pan and add the onion; cook it until translucent before adding the nopales. Stir-fry them for 5 minutes, season with salt and pepper, and serve with a squeeze of lemon or crumbled cheese on top, as an accompaniment to other dishes.