

## **Ensalada de Nopales – Cactus salad**

Serves 4

2 jars “Sabores Aztecas” nopales  
4 ripe tomatoes, sliced into rounds  
1 white onion, thinly sliced  
A small bunch oregano, leaves picked and washed  
A medium bunch coriander, leaves picked and washed  
7 tablespoons olive oil  
Sea salt and black pepper

Wash the nopales well in 2 changes of water, then drain and put in a large bowl along with the other ingredients. Season with salt and pepper, toss and serve immediately.