



## Nopalitos and Egg Tacos

Serves 6

### Ingredients:

- 1 cup Fresh Cactus Paddles (Nopales)
- 2 Tbsp. Butter
- 1 cup Onion , sliced
- 1/2 cup Tomato , seeded and diced
- 1 tsp. Jalapeno Pepper , seeded and minced
- 5 Eggs , beaten with a little milk
- 12 Mission® 6" White Corn Tortillas (10600)
- 1/2 cup Queso Fresco , crumbled
- Chopped Cilantro , for garnishing

### Directions:

1. Carefully clean the cactus paddles by running a sharp knife parallel to the surface, removing any of the spines. After they are free from spines, slice into ¼" x 1" strips.
2. Melt the butter in a skillet over medium heat. Sauté the onions until they start to caramelize, about 8 minutes. Add the cactus and sauté for another 5 minutes. Add the tomatoes and jalapeños and cook for another minute.
3. Add the beaten eggs and mix. Cook until the eggs are firm.
4. Using two Mission® corn tortillas per taco, divide the egg mixture into the 6 tacos. Top with a little queso fresco and cilantro and serve.