

Huevos Abuelas (Nopales and Eggs)

Serves 1

Ingredients:

3 Eggs, scrambled

.25 cup Water

3 oz. Marinated Cactus Paddles (Nopales), diced

3 oz. Chorizo

Directions:

- Place chorizo in preheated (medium–high) sauté pan.
 Heat 2–3 minutes. Add nopales (cactus paddles) to pan.
- 2. Place eggs and water in a bowl and scramble vigorously until fluffy.
- 3. Stir eggs into chorizo and nopales pan. Cook to your preference. Avoid burning by cooking slowly on low heat, flipping and folding mixture.
- 4. Season with salt and pepper to taste.