



## **Nopalito Salad**

### **Ingredients:**

- 1 jar of La Costeña Tender Cactus (29.1 oz)
- 4 whole La Costeña Serrano Peppers, chopped
- 1 tomato, chopped
- 4 tablespoons of cilantro, finely chopped
- ½ medium white onion, finely chopped
- 2 tablespoons of white vinegar
- 4 tablespoons olive oil
- 5 oz crumbled cotija cheese (can be substituted for Feta cheese)
- 1 avocado, diced in cubes
- Salt (optional)

### **Directions:**

1. Clean the La Costeña Tender Cactus by pouring out the entire liquid and rinsing thoroughly.
2. Combine the La Costeña Tender Cactus, La Costeña Serrano Peppers, tomato, cilantro, onion, vinegar, oil, and salt.
3. Let stand for one hour.
4. Transfer salad on to a platter and garnish with cheese and avocado.

**6-8 servings**