

NOPALITOS SOUP

4 servings

Ingredients

1 bag Nopalitos in brine México Fresco, in strips
1/2 onion
1 clove of garlic
3 tomatoes, peeled
1 tbsp epazote or fresh cilantro
1 lt chicken broth or water
Vegetable oil
Salt

1. Drain nopales and rinse with clear water.
2. Process tomatoes, onion and garlic in a blender
3. In a large saucepan, heat oil over medium. Add tomatoes mixture and cook for five minutes
4. Add the chicken broth and epazote. Bring to a boil.
5. Add the nopales; reduce to a simmer and cook for another 10 minutes.
6. Remove from heat and serve with panela or fresh cheese in cubes.