

Tacos de Nopales

Recipe and photo provided by Maria Zizka

Ingredients

Makes enough filling for 8 tacos

½ pound nopales
1 tablespoon vegetable oil
3 small spring onions or 1 white onion
3 small garlic cloves, peeled and sliced
1 large, fresh green pepper (such as Anaheim chile), stem and seeds removed, sliced
½ teaspoon kosher salt
16 (5-inch) corn tortillas
Sliced radish, for topping
Crumbled queso fresco, for topping
Lime wedges, for squeezing



Preparation

To clean the nopales, grasp the narrow end with a potholder or kitchen towel. Scrape the blade of a knife down the cactus paddle to remove all the spines. Use the tip of the knife to cut out any remaining spines. Using a vegetable peeler, trim off the entire perimeter edge of the paddle, including the base where it was once attached to the cactus. Slice the cleaned nopales into ½-inch strips.

Heat a wide pot or pan over medium heat for 2 minutes. Trim the root end of each onion, peel away any papery layers, and slice the onion. Swirl the oil into the pot, then add the sliced onion, garlic, pepper, and cleaned nopales. Stir to coat the vegetables in the oil. Cover the pot with a lid, and cook for about 10 minutes. Remove the lid, stir in the salt, and continue to cook until most of the liquid evaporates, about 5 minutes.

To serve, char the tortillas on a gas burner or in a hot skillet. For each taco, stack 2 tortillas, scoop some warm nopales filling into the center, and top with radish, queso fresco, and lime wedges.