



Guadalajara Grill 301 South Alamo Street, San Antonio, TX 78205 (210)222-1992 mobile (210)710-8241
www.guadalajaragrill.us

GUADALAJARA GRILL NOPALITOS SALAD

- 1 CUP SLICED COOKED NOPALITOS (CACTUS PADDLES*)
 - 2 TABLESPOONS CHOPPED WHITE ONION
 - ½ CUP CHOPPED RIPE TOMATO
 - 2 TABLESPOONS CHOPPED FRESH CILANTRO
 - 1 MINCED SERRANO PEPPER (optional)
 - 1 TABLESPOON FRESH LIME JUICE
 - EXTRA VIRGIN OLIVE OIL
 - 2 TABLESPOONS FETA CHEESE

Toss the nopalitos in a bowl with onion, tomato, cilantro, and serrano pepper, add the lime juice, drizzle with olive oil, and season with salt and pepper to taste. Sprinkle with feta cheese. Serve with tortilla chips or as a side with grilled meats or in tacos. Serves 2.

*Nopalitos (cactus paddles) may be purchased already prepared and ready to use in jars in many grocery stores and Hispanic food stores.

Enjoy this and our other unique creations from Guadalajara Grill's menu. We hope to see you soon.