

# Rosa Mexicano

RECIPE (SERVES 4):

**Nopales con Huevo:** Soft scrambled eggs and cactus paddle, with fried pasilla chile. Served with molletes (soft roll spread with refried black beans).

INGREDIENTS:

- 8 eggs mixed with salt & pepper
- Olive oil
- Cactus Paddle Sauté (see recipe below)
- Soft round rolls or molletes
- 1/2 cup refried black beans
- 1/2 cup cilantro

CACTUS PADDLE SAUTÉ INGREDIENTS:

- 2 Tbsp. olive oil
- 1 small red onion
- 2 small cactus paddles (Nopales), diced
- 2 fried pasilla chiles, diced
- 4 hydrated sun dried tomatoes, diced
- 1 red bell pepper, diced
- 1 jalapeño, diced

DIRECTIONS FOR CACTUS PADDLE SAUTÉ:

1. Sauté the onion until translucent.
2. Add red pepper and jalapeño.
3. Sauté another 3 minutes.
4. Add cactus paddle and sun-dried tomato. Cook for 3 minutes, until barely soft.

DIRECTIONS FOR NOPALES CON HUEVO:

1. Pour 2 Tbsp. olive oil into egg pan.
2. Mix 1/2 cup of Cactus Paddle Sauté, 1/4 cup chopped cilantro with the egg mixture.
3. When pan is hot but not smoking, pour eggs into pan and let sit for one minute.
4. Slowly turn eggs until completely cooked but not too hard.
5. Slice rolls in half and spread room temperature refried beans inside.
6. Pour scrambled eggs on to 4 dishes and serve with molletes on the side.