

Grilled Cactus Paddles with Melted Cheese *Nopales asados con queso fundido*

Ingredients

Fresh cactus paddles (*nopales*), de-spined, rinsed and patted dry

Sliced fresh cheese (such as *panela* or *halumi*)

Vegetable oil

Salt and pepper

Grill whole paddles on a slightly greased iron skillet over medium-high heat, flipping once or twice. Add slices of cheese next to the paddles, and continue cooking, while browning cheese on both sides. When cheese starts to melt, season paddles with salt and pepper to taste, place cheese on top and serve immediately.

