



Cactus Salad

Chef Yan's Recipe Adaptation

Original Recipe by Emanuel Lopez

Ingredients

- 5 nopales, de-spined and diced
- vegetable oil
- 1 head garlic, peeled, thinly sliced
- 2 carrots, peeled, cut horizontally
- 3/4 cup julienned and halved purple onion
- pinch of pink salt
- 1/2 cup bite-sized pieces cauliflower
- 1/4 cup julienned red bell pepper
- 2 tbsp. shredded pickled ginger
- 1/2 cup lemon juice
- pickled jalapenos (about 2 whole jalapenos and some juice)
- 5 tbsp. olive oil
- 1 cup crumbled cotija
- 1/4 cup chopped cilantro
- 1 tsp. Mexican oregano
- 2 tsp. sesame oil
- 1/4 cup cherry tomatoes

Garnish: sliced dragon fruit (both red & white)

Directions

1. **Stir fry 1** - After the vegetables are prepared, set them aside. On a hot non-stick pan, stir fry* the garlic, carrots and onion. Add a large pinch of salt. This is a quick process; it is meant only to crisp the edges. Stir fry for approximately 30 seconds.
**Vegetable oil is used because when olive oil is cooked it loses major nutritional value.*
2. **Stir fry 2** - Add the cauliflower and red bell pepper to crisp its edges and absorb the flavor of the garlic. This is also done in about approximately 35 seconds as to not overcook the veggies. Set them aside in the medium bowl.
3. **Nopales** - While the pan is still hot, add the nopales and another large pinch of salt. If the nopales are fresh add a small pinch of baking soda.* Continue for about a minute and a half to get rid of its slime and give texture to the cactus.
**Nopales can be bought pre-diced in jars. Adding baking soda to fresh nopales when cooking helps preserve their bright green color.*
4. Rinse the cactus under cold running water until the slime is almost removed and add to the large mixing bowl.
5. **Final mix** – Mix all your ingredients including pickled ginger in your large bowl, season to taste with remaining ingredients of your choice (lemon juice, pickled chilis, olive oil, cotija, cilantro, oregano and sesame oil), plate, serve, and enjoy. Garnish with sliced dragon fruit.

Chef Yan's remarks:

I added red bell pepper for extra color contrast and a taste of Asian flavor with the shredded pickled ginger and sesame oil. The addition of dragon fruit will give the dish added color and texture contrast.

Nowadays, Chefs have more freedom to be creative with a variety of ingredients and seasonings from all corners of the world. Vegas is a showcase of innovation and imagination. People come from all over the world to visit Vegas. We like to create a traditional dish with flare that catches the eye with a more balanced and complex flavor profile.