

# LA<sup>in</sup> BLOOM

COOKING WITH BEA

## Salsa de Nopales y Granada

Serves 6

.....

I'm in love with this recipe from my friend, the shoe designer and wonderful cook, Beatrice Valenzuela. Bea came up with this simple recipe while living next to a giant pomegranate tree and having more fruit than she knew what to do with. I had never cooked with nopales until she introduced me to this salsa and it was exciting to learn how to work with such a unique ingredient. Served with carne asada tacos, big chunks of queso fresco and lime, this is truly a thing of magic.

3 poblano peppers

1/2 red onion

olive oil

1 tbs ponzu sauce

freshly ground pepper

herbes de provence

4-6 nopal (beaver cactus) leaves

1 pomegranate

the juice of one lemon

maldons sea salt

cilantro for garnish

Grill poblano peppers about three minutes per side then set aside in a container covered for up to 10 minutes (this will help the clear skin separate from the pepper). Try to remove as much of the clear skin from peppers as possible. Cut chilies into long strips removing and discarding seeds and stems.

If you didn't buy them pre-cleaned, clean and cut nopal leaves into long strips and finely slice half of an onion.

Saute the nopales in olive oil, letting their syrup cook off, until nicely browned, around ten minutes. Throw in the onion and the peppers and cook for another five or ten minutes until everything is golden. Transfer to your serving dish.

Clean and separate pomegranate seeds. Dress the cooked vegetables with olive oil, lemon juice, ponzu sauce, salt and pepper. Add the pomegranate seeds and garnish with cilantro and Herbes de Provence.