



TASTING TABLE

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Shrimp and Cactus Salad

Recipe adapted from Maite Gomez-Rejón

Makes 6 to 8 servings

- 1 pound medium shrimp, shelled and deveined
- 1 pound cactus paddles, trimmed and cut into ½-inch pieces
- ½ cup diced onion
- 2 garlic cloves, minced
- 2 medium tomatoes, diced
- ½ jicama, diced
- 2 serrano peppers, finely chopped
- ¼ cup finely chopped cilantro
- 3 tablespoons freshly squeezed lime juice
- Salt and pepper

1. Bring a pot of salted water to a boil. Reduce the heat to low, add the shrimp and simmer until they turn pink, about 3 to 5 minutes. Drain under cold water and coarsely chop. Transfer the shrimp to a large mixing bowl.
2. Bring another pot of water to a boil and cook the cactus until tender, about 5 to 7 minutes. Drain and rinse thoroughly under cold water. Add the cooked cactus to the shrimp.
3. Add the remaining ingredients to the bowl and toss to combine. Season with salt and pepper and refrigerate until chilled before serving.

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