

# Mimole steak with grilled cactus



20 min



2 portions

## Ingredients

For the mole sauce

1 pack of Red Mimole paste  
1 cup of tomato sauce  
2 cups of your choice of  
broth (chicken, beef, pork,  
vegetable)

For the recipe

3 Flank steak or round  
steak  
5 medium fresh cactus  
paddles  
2 tbsp. of olive oil  
Salt and pepper to taste

## Method

Method

1. Prepare the mole sauce following the directions on the label.

2. Clean and prepare the nopales (for instructions, see link below), brush with olive oil and season with salt and pepper.  
<https://www.youtube.com/watch?v=HyR3pYw9fM>

3. Grill the nopales. The nopales should take about 3 minutes on each side; Let cool, then cut nopales into 1-inch slices.

4. Sprinkle both sides of each steak with salt and pepper. Grill steaks 4 to 5 minutes per side, or to desired doneness. When done, serve steaks over a layer of Mimole sauce and garnish with cactus.