Cactus and Corn Salsa Recipe

Yield: 2 1/2 cups

Ingredients
1 small cactus paddle, spikes removed
1 garlic clove, peeled
1 jalapeno pepper, stem removed
1/2 large white onion, peeled
1 cup cilantro
1 cup green onions
Juice from 1 lime
1/4 cup water
Salt and pepper to taste
1 cup frozen (or fresh) corn

Instructions for Adults
Preheat oven to 400 degrees. Have kids cut cactus and onions into large chunks and the jalapeno in half. On a lightly greased baking sheet, place cactus, garlic, jalapeno, onion. Roast until the veggies are deep golden on all sides, about 15-20 minutes. Flip veggies halfway through. Remove from oven and let cool.

Instructions for Kids
- Cut cactus and onion into large chunks and the jalapeno in half. Adults will help you roast them.
- With the help of an adult, place roasted veggies into a food processor with cilantro, green onion, lime juice, water, salt and pepper. Puree until smooth.
- Pour salsa into a bowl and add corn.
- Mix, serve with veggies, and enjoy!