

SOPA DE FIDEO SECA

(Dry Noodle Soup)

Betsy Martin S/V Equinox

Ingredients

200 grms. Fideo (1pkg) La Moderna size 0 Vermicelli could be substituted.
4 tomatoes
1 slice onion
1 garlic clove
5 C chicken broth
1 C vegetable oil for frying

Garnish

Chile chipotle adobo canned)
Sour cream or
Avocado sliced

Directions

1. In blender, blend tomatoes, onion, garlic, with 1 C chicken stock, then strain.
2. Put oil in pan, heat, add fideo to pan and brown. Then strain return to pan.
3. Add tomato mixture, cook to evaporate liquid, add 2 C chicken broth and continue to cook till it evaporates again add 2 C chicken broth cook
4. Put on plate and serve with garnishes. This is a unique soup, it is has little liquid and is more like spaghetti.