

FIDEO SOUP

INGREDIENTS: ¼ CUP OLIVE OIL OR 4 TABLESPOONS UNSALTED BUTTER
5 OZ. **Q&Q FIDEO, VERMICELLI**
2 DREID OR CANNED MORITA OR CHIPOTLE CHILES CUT IN TWO
1 LB. ITALIAN ROMA TOMATOES
4 GARLIC CLOVES PEELED
1 SMALL ONION ROUGHLY CUT
¼ CUP WATER
1 TEASPOON SALT
2 TEASPOONS **REX HOT SAUCE** (MORE IF DESIRED HOTTER)
3 CUPS CHICKEN STOCK
1 AVOCADO, PEELED AND SEEDED, SLICED FOR GARNISH
CILANTRO CHOPPED FOR GARNISH

DIRECTIONS:

IN A LARGE SAUCEPAN OR STOCKPOT HEAT THE OIL OR BUTER. ADD PASTA AND SAUTE UNTIL GOLDEN, STIRRING FREQUENTLY AND BEING CAREFUL NOT TO BURN. STIR IN CHILES AND COOK FOR 2 MINUTES LONGER. MEANWHILE, COMBINE TOMATOES, GARLIC, ONION, WATER AND SALT IN A BLENDER. PUREE UNTIL SMOOTH. ADD TOMATO PUREE AND STOCK TO BROWNED PASTA. COOK OVER MEDIUM HEAT UNTIL THE NOODLES SOFTEN AND THE FLAVORS MELD, ABOUT 15 MINUTES. SERVE HOT WITH THE SLICED AVOCADO AND CILANTRO AS GARNISH.