

# Chicken Fideo Soup with Chilis

March 11th, 2022

**This recipe serves: 4**

Prep Time: 00:30

Cook Time: 00:30

Fideo Soup is a traditional Latino dish from Mexico. This Soup can be made with a variety of ingredients, with the only real requirement being the inclusion of fideo pasta, (short vermicelli noodles).

## Ingredients:

- 1 Pound Chicken Thigh, boneless and skinless, cubed
- 2 Tablespoons Olive Oil
- 8 Ounces Fideo Pasta or Short (1 inch) Vermicelli Pasta
- 3 Roma Tomatoes
- 1/2 Pound Tomatillos
- 1/2 Onion, chopped
- 1 Garlic Clove, minced
- 1 Dried Ancho Chile
- 1 Dried Guajillo Chile
- 1 Chile de Arbol (dried)
- 4 Cups Water
- 4 Cups chicken broth
- 1/2 Teaspoon Table Salt
- Fresh Cilantro, chopped

## Directions:

Saute or Sous Vide the Chicken.

Using a splash of Olive Oil, saute the Fideo noodles until golden brown

Oven roast the Tomatoes and Tomatillos.

Meanwhile, saute the Onion until golden brown.

Dry pan-roast the Dried Chilis in a non-stick pan, over low heat until they turn a slightly darker color.

In a blender or food processor, blend the Tomato, Tomatillo, Chilis, Garlic, and Onion until smooth.

In a 5 quart pot, pour the Tomato/Tomatillo/Chili mix.

Add the Chicken.

Stir in the Water, Chicken Broth, and Salt.

Bring to a boil, Add the Fideo Pasta, then simmer for 15 minutes until the pasta is completely cooked.

Remove from the heat.

Sprinkle with fresh Cilantro and serve.