

## QANDQ 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 **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 BROWNEED 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.

## QANDQ FIDEO CASSEROLE

### INGREDIENTS

2 tablespoons vegetable oil  
1 5 OZ. **Q&Q FIDEO, VERMICELLI**  
1/2 teaspoon ground cumin  
1/2 teaspoon garlic salt  
1 (8 ounce) can tomato sauce  
1 tablespoon chili powder  
1 1/2 cups water

### Directions

Heat oil in a saucepan over medium-high heat. Add the Fideo, and fry until browned. Pour in half of the can of tomato sauce, and 1 cup of the water. Season with cumin, garlic salt and chili powder, and stir to blend. Bring to a boil, and cook until the liquid has almost evaporated.

Stir in the remaining tomato sauce and water. Cover, and cook over medium heat for about 10 minutes, or until the Fideo is tender, and the sauce has thickened.



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