



FIDEO PRONTO

- 5oz package Q&Q VERMICELLI
- 1 tsp. sugar
- 1 16oz can stewed tomatoes, chopped
- 3 tbsp. cooking oil or bacon drippings

Heat oil or bacon drippings in heavy skillet. Add uncooked Vermicelli and sauté over medium flame, stirring constantly, until golden brown. Add tomatoes and sugar, cover, and steam for about 8 minutes, or until Vermicelli is “bitey”-tender”, but still slightly firm. Salt and pepper to taste, sprinkle with grated Parmesan if desired. Serves five-delicious side dish with meats or fowl. Yields 5-1 oz. servings.

For spicy variety, add 1 medium onions and 1 small green bell pepper-chop, sauté with Vermicelli, and proceed as above.

QQ Pasta 817-335-4629