

## Cooking directions

1. Use 5 oz. Q & Q vermicelli. Drop into 4 cups rapidly boiling salted water (2 tsp. salt). Cook, stirring constantly for 3 minutes.
2. Drain and serve to taste. Serve with salt, pepper and butter. (add parmesan or cheddar cheese.) Serve with chili or chili and beans. Serve with broths, consomes, cream soups and chowders.

## Fideo Delicioso

1 lb. Ground Beef or Diced Chicken or Pork  
1 - 5 oz. pkg. Q&Q Vermicelli  
1 TBSP oil or shortening  
1 medium chopped onion  
1 - 15 oz. can Chicken Broth  
1/2 cup water  
2 or 3 TBSP Chili Powder (to taste)  
Salt or Garlic Salt, and pepper (to taste)

- Saute selected meat until done, and set aside.
- In the same pan, heat oil or shortening and lightly brown Q&Q vermicelli, stirring constantly. Add chopped onion halfway through browning.
- Next, add chicken broth and water. Return meat to pan. Add chili powder, salt and pepper.
- Cover and simmer for 15 minutes.
- For extra zip, add sliced jalapenos or ground cayenne pepper.

NET WT./PESO NETO 5 OZ.(142g)