

SOPA DE FIDEO

cook time: 20 minutes

INGREDIENTS

- 6 cups of Chicken Broth
- 1 bag of Fideo noodles
- 2 Garlic Cloves
- 1 can of Tomato Juice
- 1/4 Onion
- 1 - 2 Tbsp Oil of choice
- Seasoning of choice
- Mucho Amor

DIRECTIONS

1. Place 1 bag of Fideo noodles and 1-2 tablespoons of oil in a medium size pot on medium high heat.
2. Crush 2 cloves of garlic and add to your pot. Stir lightly.
3. Add onion and brown for 1 - 3 minutes.
4. Add 1 can of tomato juice and stir until thick.
5. Reduce heat to medium and add 6 cups of chicken broth.
6. Bring to a boil and then simmer for 10 minutes with the lid on.
7. (Optional) Add in your extra vegetables or protein, reduce to low-medium heat and cover with lid until tender.
8. Enjoy!

Customize your Sopa de Fideo and add your favorite proteins, vegetables, and garnishes for an extra special flavor. You can never go wrong with lime and avocado!

