

Make Your Own Fideo

Prep: 1 min

Cook: 20 mins

Servings: 4

Ingredients

- 2 tablespoons vegetable oil
- 1 (8 ounce) package fideo pasta
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{2}$ teaspoon garlic salt
- 1 (8 ounce) can tomato sauce
- 1 tablespoon chili powder
- 1 $\frac{1}{2}$ cups water



Directions

Step 1

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.

Step 2

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.