



Sopa de Fideo with Chicken

by Stephanie Chavez

Directions

In a 3-quart (10") pan, cook the chicken in about one tablespoon cooking oil on all sides until the skin starts to crisp; about 8-10 minutes on medium-low heat.

Remove all the legs and set them aside.

(Chicken will not be fully cooked yet.)

On medium-low heat, toast fideo in two tablespoons cooking oil, stirring constantly so it doesn't burn; about 6 to 8 minutes.

Once fideo is toasted into a light golden brown color, add water, tomato paste, garlic salt and chicken knorr. Bring the sopa to a low simmer and continue stirring until all the tomato paste is fully distributed.

Return the chicken to the soup and bring it back to a low simmer. Cover and let it simmer on low for 15 minutes. After 10 minutes, turn off the heat and let it rest for another 10 minutes before serving.

Ingredients

- 2 tablespoons cooking oil, divided
- 6 chicken drumsticks, thawed, skin on
- Salt to season chicken
- 1 7-ounce bag dry fideo noodles
- 6 cups warm water
- 3 tablespoons tomato paste
- 2 teaspoons garlic salt
- 1 teaspoon chicken knorr