

Sopa de Fideo

1- 28 oz (794 grams) can of peeled tomatoes
1/4 of a large red bell pepper
1 cup cilantro with stems
6 garlic cloves
1/2 small onion — peeled and halved
1 teaspoon cumin
1 teaspoon oregano
1/2 teaspoon black pepper
2 teaspoons Chile ancho powder or a serrano or a jalapeño (optional)
approximately 1/3 of a 16 oz package of angel hair pasta — cut in fourths
6 cups of chicken broth
4 skinless, boneless chicken thighs — cut into thirds
Cilantro leaves
Avocado cubes
Lime wedges
Salt

Place the tomatoes, bell pepper, cilantro, garlic, onion, cumin, oregano, black pepper and Chile ancho into a blender. Blend until smooth. You are making a sofrito.

Heat some oil in a heavy pot and add cut pasta. Cook, stirring constantly, until the pasta starts slightly browning. Add the sofrito to the pan. Be careful as it will splatter. Cook for a minute, stirring constantly.

Add the chicken stock and mix. If your chicken stock has no salt, add salt to taste.

Add the chicken. Mix it in. Cover the pot and cook for about 20 to 25 minutes until the pasta and the chicken are cooked. Make sure the chicken is fully cooked. Taste for salt and adjust.

Ladle into a bowl. Add some cilantro leaves and avocado cubes on top. Serve with lime wedges on the side. Enjoy!

