Aunt Jujo’s “Sopita” – Fideo

Ingredients:

1 pkg of Fideo (thin Mexican noodles)

1 large tomato (or 2 small), diced

¼ onion, chopped (can also add 1 clove garlic, minced if you want)

2 “cubitos” or 2tsp of chicken bouillon (or tomato bouillon – or 1 tsp of each)

Cilantro, chopped

4 C water

2 limes

Instructions:

1. Brown fideo in frying pan with 1-2 Tbsp Olive oil, stirring constantly over medium heat
2. Meanwhile, heat water with bouillon in microwave until almost boiling and able to dissolve bouillon
3. Add onion, tomato and cilantro to the frying pan with the fideo and mix well
4. Then add water with bouillon dissolved in it and stir until mixed
5. Cover and cook for 30 min, stirring occasionally
6. Serve with lime wedges

\*for an entire meal, you can add chicken or cooked ground beef