

Mexican Spaghetti | Sopa Seca de Fideo

Yield: 5 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-crackling-recipe>

Ingredients:

- 6 plum tomatoes ripe, about 680 g
- 2 cloves garlic peeled, about 10 g
- 1/4 medium onion about 50 g
- 1 teaspoon adobo sauce
- 2 tablespoons chipotles en adobo
- 1/2 teaspoon brown sugar or grated piloncillo
- 3 tablespoons vegetable oil mild
- 12 ounces noodles fideo, vermicelli, or angel hair pasta, broken into 3-inch, 8-cm lengths
- 1/2 teaspoon kosher salt plus more to taste
- 1/2 cup crema store-bought or homemade, or substitute equal parts sour cream and heavy cream with a pinch of salt
- 1 queso fresco scant cup, 122 g crumbled
- 1 Haas avocado ripe, peeled, pitted, and thinly sliced, optional
- cracklings Chicharrón, pork, optional

Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 105 milligrams
4. Fat: 34 grams
5. Fiber: 6 grams
6. Protein: 16 grams
7. SaturatedFat: 11 grams
8. Sodium: 1870 milligrams
9. Sugar: 7 grams

Thank you for visiting our website. Hope you enjoy Mexican Spaghetti | Sopa Seca de Fideo above.
You can see more 17 mexican crackling recipe Dive into deliciousness! to get more great cooking ideas.