

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Sopa de Fideo Verde



Ingredients:

- 2 poblano peppers
- 1 lb. tomatillos, husks removed
- 2 cups water
- 1/2 medium onion
- 1 clove garlic
- Fresh cilantro
- 2 tablespoons vegetable oil
- 8 oz. fideo or vermicelli
- 4 cups chicken broth

Directions:

Roast poblano peppers on a griddle or comal over high heat, turning occasionally, until the peppers are completely charred. Remove from heat and place in a plastic bag for at least 10 minutes. Remove the charred skin from the chiles, the seeds, and the stems.

While the poblano peppers are roasting, bring the tomatillos and water to a boil over medium-high heat until completely cooked. Remove from heat and let cool slightly. Puree the roasted chiles, the tomatillos and the water they were cooked in with the onion, garlic, and a couple of sprigs of fresh cilantro.

Heat 2 tablespoons of vegetable oil in Dutch oven or 3-quart saucepan over medium-high heat. Fry the fideo, stirring constantly, until golden brown. Carefully pour in the poblano-tomatillo puree and the chicken broth, stirring gently to combine. Cover saucepan and let the soup come to a boil. Reduce heat to low and season with salt. Let simmer for 15 minutes or until noodles are completely cooked; remove from heat. To serve ladle into bowls and garnish with chopped cilantro, if desired. **Enjoy!**

<http://www.lacocinadeleslie.com/2016/01/sopa-de-fideo-verde.html>

