

Chicken Fideo Soup (Mexican Chicken Noodle Soup)

Adapted from [Fideo Soup with Chicken \(Sopa de Fideo con Pollo\)](#) by REMCooks

4 tablespoons olive oil, divided
1 cup onion, chopped
2 Serrano chiles, stemmed and de-seeded (use 1 if you don't like too spicy)
2 teaspoons minced garlic
1 cup of homemade canned tomatoes, diced
1 teaspoon dried Mexican Oregano, crushed
6 ounces Angel Hair Pasta, snapped into 1 to 2-inch pieces (or pre-cut Fideo)
6 cups homemade chicken broth, or low-sodium canned
1 pound cooked chicken, chopped
Cilantro for garnish

Add two tablespoons of the oil to a medium pot over medium heat and cook the onions and peppers for several minutes until starting to soften. Add the minced garlic, and cook for about another minute. Next add the oregano and the tomatoes, stir to combine, and cook for a few more minutes. Pour the mixture into a blender with 1/2 cup of water, and puree until smooth. Set aside.

In a large pot or dutch oven, add the other 2 tablespoons of oil over medium-low heat, add the noodles and stir. And stir, and stir, and stir! You want to stir them constantly to evenly brown them, and if you walk away for a minute you might burn them! This took me about 10 minutes to get them to a light brown color.

Next add the tomato mixture from the blender, increase the heat to medium, and add 2 cups of the chicken broth. Bring up to a simmer and boil for about 5 minutes. Stir occasionally to make sure the noodles don't stick to the bottom of the pot. Now cover, and lower the heat and gently simmer for 15 minutes. After 15 minutes, add 2 more cups of chicken broth and bring back up to a simmer for another 15 minutes. Finally, add the last 2 cups of broth and simmer covered for yet another 15 minutes. Uncover, add the chicken, and simmer for a few more minutes until the chicken is heated through. Ladle into bowls and garnish with fresh chopped cilantro.