

Mexican Vermicelli

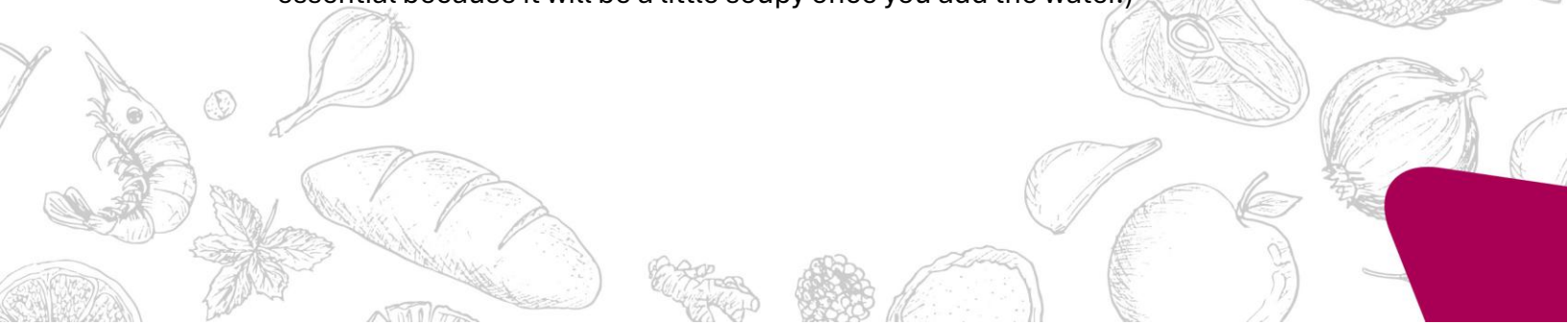
PREP: 25 min

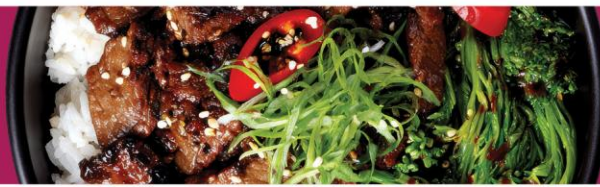
INGREDIENT LIST:

- 2 Tbsp. canola oil
- 1 box of dry vermicelli
- 1 lb. of ground beef or ground turkey
- 1/2 bell pepper, sliced
- 1/2 onion, sliced 1/4"
- 2 garlic cloves, chopped
- 1 whole medium tomato, chopped
- 1 1/2 Tbsp. of cumin (aka comino)
- 1 1/2 Tbsp. of salt, to flavor
- Pepper, to flavor
- 1/4 cup of Knorr tomato base
- 4 cups of water

RECIPE INSTRUCTIONS:

1. In a non-stick 12" skillet, add 2 Tbsp. of canola oil. Warm this up and then add the box of vermicelli/fideo. After you brown the fideo/vermicelli, set it aside while cooking your meat.
2. In a separate pan, add onions with canola oil and sauté; once sauteed, add your meat to the onions to brown; once the meat is browned, add the garlic, cumin, tomato, and bell pepper.
3. Cook together for about 5-7 minutes on medium heat (if you are using lean meat, you probably won't need to strain; if you are using higher fat meat, then strain the fat from the pan before you combine).
4. Combine the fideo/vermicelli and the meat with all of the cooked ingredients in a 3-quart cast-iron Dutch oven, or whatever Dutch oven you have. (A larger pot is essential because it will be a little soupy once you add the water.)





5. Last, you will add Knorr tomato base, salt, pepper, and water. Stir it to mix all of the ingredients, then cover. Cook on medium heat for about 15 minutes, or until the vermicelli is soft.

***Suggested sides for this dish: sweet corn with butter (not on the cob), pinto beans, refried beans, or homemade tortillas.

