

Aji De Fideo

Other recipes



DIETARY:
Contains Nuts

MAKING THIS RECIPE

Ingredients

Macaroni, 500g
Chopped garlic, 2 gloves
Oil, 4 tablespoons
Chopped Onion, one
Salt & Pepper, to taste
Carrot, diced, one medium to large
Potatoes, diced, four medium sized
Beef stock (from cubes), 1.7 litres (approximately)
Frozen peas, thawed, 100g
Cumin, half a teaspoon
Oregano, half a teaspoon
Aji Amarillo chilli powder, 3 level teaspoons
Parsley, chopped, 2 teaspoons
Diced steak or minced beef, 250g

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Method

This is a tasty and satisfying Bolivian one-pot dish which serves 6 to 8 people and is relatively easy to make:

Tip the uncooked macaroni into a heated dry wok or frying pan and toast it over the heat until it is lightly golden (keep it moving, so that it does not burn). Put to one side.

Heat the oil in a large lidded pan and cook the chopped garlic until golden, then add the chopped onion and cook until transparent.

Add the meat to the pan and cook until coloured all over. Add the oregano, cumin, salt and pepper and stir.

Add the potatoes, toasted macaroni, carrots, chilli powder and stock, stir well.

Cover and simmer gently for approximately 15 to 20 minutes, until the potatoes and pasta are tender, adding the peas about 5 minutes before the dish is fully cooked.

The liquid will reduce as it is absorbed by the pasta, so you may need to top it up a little, but you are aiming for a slightly juicy stew, so don't add too much extra liquid.

Check the seasoning, then serve in warmed bowls sprinkled with parsley and enjoy!



Sweet And Spicy Seven Seas
Chicken
INDONESIAN

TAKE A LOOK



Spicy Fried Meatballs With
Mexican Potatoes
MEXICAN, WORLDWIDE

TAKE A LOOK



Lebanese Rice With Beef, Sumac
And Egg
MIDDLE EASTERN, MIDDLE EAST

TAKE A LOOK

Buy the ingredients for this recipe

