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INGREDIENTS

250g angel hair pasta nests

½ cup oil to shallow fry the pasta, or more to deep fry

1 x 400g tin chopped tomatoes

60g onion, peeled and roughly chopped

30g [Cool Chile Chipotle in Adobo](#)

2 cloves of garlic, peeled and crushed

½ cup stock, vegetable or chicken

½ tsp salt or to taste (depending on saltiness of stock used)

To garnish

Avocado slices

Crème fraîche

Finely diced white onion

Grated hard sheep's cheese like pecorino or Parlick Fell

Chopped coriander





MEXICAN FIDEOS

Serves 2
Cooks In less than 30 minutes
Difficulty Easy

In Mexico lunch is the main meal and is usually served from 2–4pm in the afternoon. Small restaurants will provide 'comida corrida' which is a set menu of 3–4 courses. Normally you will be served in sequence: sopa aguada (wet soup), sopa seca (dry soup of rice or pasta), plato fuerte (main dish), postre (pudding). Mexican fideos is a favourite sopa seca, but it can also be served as a main meal with salad. Leftovers make mighty fine tacos!

METHOD

- 1 Preheat the oven to 180°C.
- 2 The easiest way to fry dry pasta nests is to deep fry them in hot oil in a small saucepan until just golden. However, you can also shallow fry them in a frying pan, turning with tongs until they are as evenly golden as possible. Remove from the pan and leave to drain on paper towels whilst making the sauce.
- 3 Blend the tomatoes, onion, Chipotles in Adobo and garlic until smooth.
- 4 Remove all but 1 tbsp of oil from the pan (or add some more if you shallow fried) and heat over a medium-high heat. When hot, pour in the sauce – be careful as it will bubble and spit – stir and reduce the heat so that it simmers for about 10 minutes. Then add your stock and salt to taste. It should be slightly on the salty side to accommodate the pasta.
- 5 Add the nests to the sauce, turning to coat, then cover with foil and place in the oven. After 5 minutes, the pasta should have loosened. Toss and coat it in the sauce, then place back in the oven covered and cook for another 10 minutes or until all the sauce is absorbed.
- 6 Take to the table and dress with garnishes.