

Quick Fideo

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

This is a delicious Mexican variation of fideo Mexican spaghetti

Ingredients

- - 1 pound ground beef - 3 tablespoons dried minced onion
- divided - 2 tablespoons garlic powder
- divided - salt and ground black pepper to taste - $\frac{1}{4}$ cup canola oil - 1 (16 ounce) package fideo noodles - 3 cups hot water
- or as needed - 1 (8 ounce) can tomato sauce - 2 tablespoons ground cumin - 2 tablespoons onion powder - 1 cube beef bouillon - 3 thin strips of green bell pepper

Instructions

1. Heat a large skillet over medium-high heat. Cook and stir beef
2. 1 tablespoon dried onion
3. 1 tablespoon garlic powder
4. salt
5. and black pepper in the hot skillet until beef is browned and crumbly
6. 5 to 7 minutes; drain and discard grease. Transfer beef to a bowl. Heat canola oil in the same skillet over medium heat; cook and stir fideo noodles in the hot oil until browned
7. 3 to 5 minutes. Add ground beef and enough hot water to cover the noodles; stir in tomato sauce
8. 2 tablespoons dried onion
9. 1 tablespoon garlic powder
10. cumin
11. onion powder
12. beef bouillon
13. green bell pepper
14. salt
15. and black pepper. Cook
16. stirring occasionally
17. until noodles are tender
18. 10 to 15 minutes.