

Fideo Soup with Butternut Squash & Chipotle

This hearty soup features toasted fideo, a thin Mexican pasta like vermicelli, that adds a nutty flavor and satisfying texture. Unlike regular pasta, fideo is traditionally toasted in oil before being simmered in broth or sauce, allowing it to absorb the rich flavors of the soup. Combined with the creamy butternut squash puree and a hint of smoky chipotle, this soup perfectly blends warmth and comfort. If you don't have fideo, angel hair, vermicelli, and orzo make great substitutes.

Ingredients:

1 cup of butternut squash puree
1 dried chipotle
1 tsp coriander seeds
1 tsp allspice pepper
1 bay leaf
¼ cup of tomato paste
2 cups of fideo
1 cup of minced onion
3 cloves of garlic, finely chopped
1 cup of minced celery
48 oz of water
Olive oil

Garnishes

- Cilantro leaves
- Avocado
- Sour cream
- Chile oil
- Panela cheese, feta, or cotija cheese

Method:

For the Puree

¡Buen Provecho!

from the Culinary Team at Rancho La Puerta

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1. If making from scratch, peel one butternut squash, remove seeds, and cut into medium pieces.
2. Boil the squash in water with coriander seeds, dried chipotle, allspice, and bay leaf for 10-15 minutes until soft.
3. Strain the squash, remove the bay leaf, and place in a blender. Add the tomato paste.
4. Blend until you get a smooth consistency, similar to sweet potato puree.

For the Soup:

1. In a pot, heat olive oil over medium heat. Add the fideo and stir until golden brown.
2. Add the onion, garlic, and celery. Stir and cook until fragrant.
3. Add the butternut squash puree and 48 oz of water. Let it cook for 12-15 minutes.
4. When the fideo is almost ready, season with salt. Turn off the heat and add cilantro. Let it sit for a few minutes for the flavors to meld.
5. For plating, garnish with avocado, panela cheese or sour cream, chili oil, and fresh cilantro leaves.

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