

Dry Noodle Soup with Tomatillo

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**GREATER
CHICAGO**
- FOOD -
DEPOSITORY.

Serves: 4

Prep: 20 minutes | **Cook:** 60 minutes

INGREDIENTS

- 6 medium tomatillos, husks removed and diced
- 1/4 medium onion
- 1 garlic clove
- 6 teaspoons cooking oil
- 8 ounces pasta, broken into 1 inch pieces
- 2 1/2 cups chicken or vegetable stock
- Salt and pepper to taste

DIRECTIONS

1. Place the tomatillos and onion on a baking sheet lightly coated with vegetable oil and broil for about 15 minutes.
2. Using a blender, purée the tomatillos, onion and a clove of garlic.
3. In a pan add 2 teaspoons of oil and the dry pasta on medium heat. Once to noodles are lightly brown, remove and set aside.
4. Turn the heat up to medium-high and add the remaining 2 teaspoons of oil to the pan. Once heated, add the tomatillo sauce and 1/2 teaspoon of salt. Cook for about a minute, allowing some liquid to evaporate.
5. Add the pasta back to the pan and mix with the tomatillo sauce. Cook until it has absorbed the remaining liquid.
6. Now, add the chicken or vegetable stock. Once it begins to boil, reduce to a simmer. Cook for about 15 minutes, until the stock is absorbed.
7. Serve in individual bowls with cheese, avocado, cilantro and cooked meat like sausage or chicken if desired.



Nutrition Information

Serving Size: 1/4 of recipe

Calories	452
Total fat	26 g
Saturated Fat	3 g
Cholesterol	0 mg
Sodium	201 mg
Carbohydrates	48 g
Fiber	4 g
Sugars	5 g
Protein	13 g

Recipe source: Adapted from *Melt: The Art of Macaroni and Cheese*