

# Chorizo and Shrimp Fideo Cakes

*This makes a great for appetizer - Yummmm! Buen Provecho.*

## INGREDIENTS

- 1 yellow pepper
- 1 red pepper
- ½ lb fideos (fine pasta nests) or angel-hair pasta broken into 3" lengths
- 2 c low sodium chicken stock
- 1 c dry white wine
  - big pinch of saffron threads
- ½ lb medium shrimp: shelled, deveined and cut into ½ in pieces (reserve shells)
- ¼ c extra virgin olive oil
- 4 oz chorizo, finely diced
  - 4 cloves of garlic, minced
  - big pinch of crushed red pepper
  - salt
- 4 large egg whites
- ½ c mayonnaise
  - Juice from one fresh lemon



## DIRECTIONS

- 1: In a medium frying pan, roast fideos for until lightly browned (about 8 mins).
- 2: In a medium saucepan, combine stock, wine, saffron & shrimp shells; bring to a boil.
- 3: Remove from the heat, cover and let stand for 1 hour. Discard the shrimp shells.
- 4: In a large saucepan, heat 1 tablespoon of olive oil.
- 5: Add chorizo & minced garlic. Cook over moderate heat until garlic is golden brown.
- 6: Add the crushed red pepper, fideos and the shrimp stock and bring to a boil. Cook over medium heat, stirring constantly, until fideos are al dente and sauce is creamy, around 5 minutes or so.
- 7: Now stir in the shrimp and season with salt. Remove from the heat and let cool to room temperature.
- 8: Stir in the egg whites and refrigerate for 1 hour.
- 9: Shape mixture into 20-24 1-inch balls; flatten to about ½ inch thick. Set on a baking sheet and refrigerate for 1 hour.
- 10: In a bowl, blend the mayonnaise, minced garlic and lemon juice. Whisk in 2 tablespoons of the oil and season with salt.
- 12: In a large cast-iron skillet, heat 1 tablespoon of oil.
- 13: Add 3 cakes and fry over high heat until browned on the bottom, about 4 minutes.
- 14: Turn the cakes, reduce the heat to medium and fry until heated through, about 3 minutes longer.
- 15: Place a paper towel on a plate and transfer fideo cakes to plate and keep warm.
- 16: Repeat with the remaining oil and cakes. Top the fideo cakes with the garlic mayonnaise and serve warm.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.

FOLD HERE



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