

Fidāwīsh

Serves 4/5

time: 30 minutes

- 1/2 cup (100g) olive oil
- 5 garlic cloves (chopped)
- 3 tomatoes
- 1 onion, sliced
- 3 tsp salt
- 3 green peppers, sliced
- 3 tsps salt
- 3 cups (400g) short vermicelli noodles
- 2 saffron strands (or 1/8 tsp food coloring)
- 1/2 cup (280g) tuna (fresh or canned)
- 1 handful of mint, chopped
- 6 cups (1,5 l) water

- In a pan and pour the olive oil, garlic, chopped tomatoes, onion, green peppers and salt. Fry for 5 minutes.
- Add the vermicelli noodles and the saffron, mix well and cook slowly for 2 minutes.
- Boil the water and then pour it in the pan. Add the chopped (or small leaves) mint and tuna. Mix carefully.
- Cook it slowly for 15 minutes.
- Serve hot.

