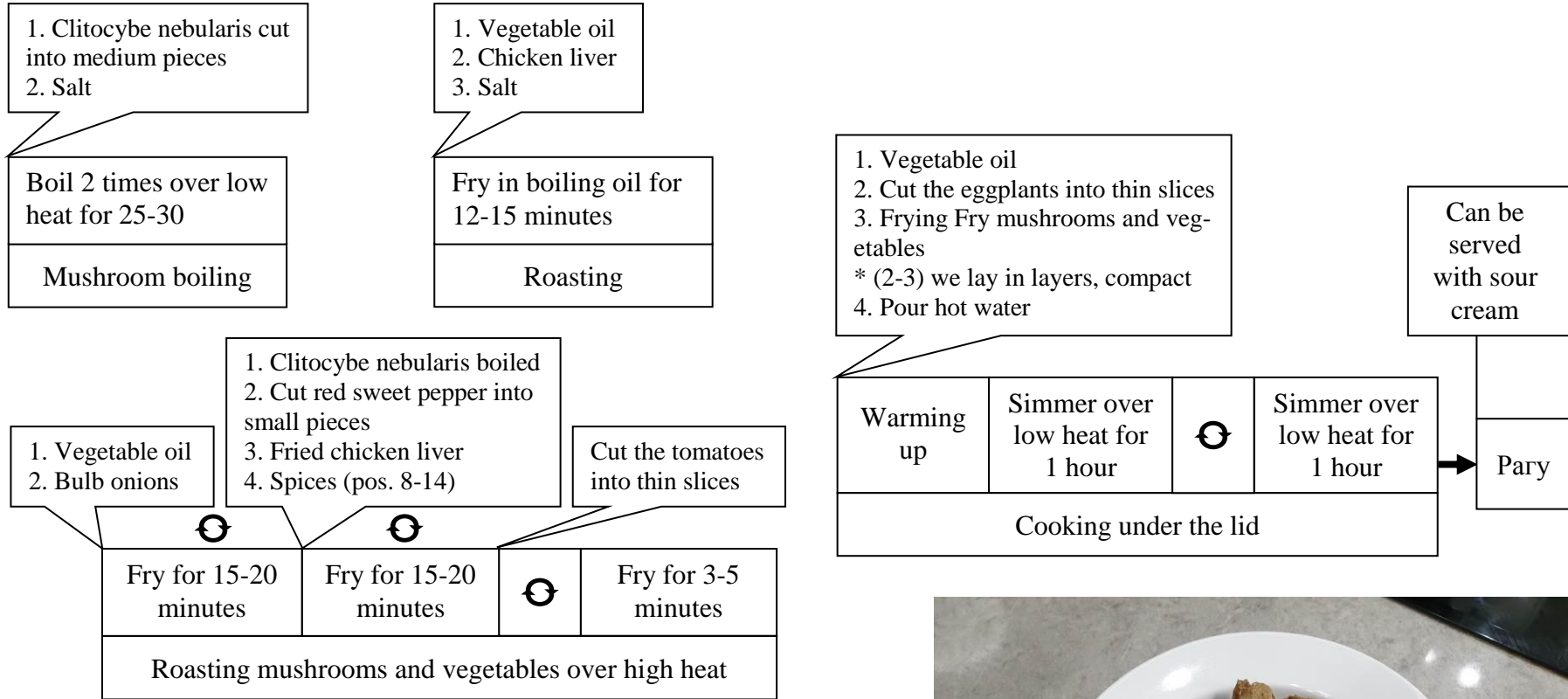


Stewed chicken liver with mushrooms and vegetables "Autumn fantasy" (khurs.ru - 2020)



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|--|---|
| 1. Chicken liver - 1.0 kg | 9. Dried chopped celery - 1,5-2 tbsp. spoons |
| 2. Rows Clitocybe nebularis (conditionally edible mushroom) - 1.0 kg (after cooking) | 10. Hops-suneli - 0.5-0.6 tsp |
| 3. Bulb onions - 1.0 kg | 11. Curry - 0.4-0.5 tsp |
| 4. Eggplant - 0.8 kg | 12. A mixture of ground peppers - 0.3-0.4 tsp |
| 5. Tomatoes - 600 g | 13. Cardamom - 0.2-0.3 tsp |
| 6. Sweet red peppers - 200 g | 14. Salt - 1.0-1.5 tbsp. spoons |
| 7. Vegetable oil - 120-150 g | 15. Hot water - 0.5-0.7 l |
| 8. Dried ground garlic - 0.75-1 tbsp. spoons | |



Stewed chicken liver with mushrooms and vegetables "Autumn fantasy"



1. Take *Clitocybe nebularis*



2. Wash, clean and cut into medium pieces of *Clitocybe nebularis*



3. Take chicken liver



4. Divide the chicken liver into medium sized pieces



5. We take onions



6. Cut the onion into quarters of rings



7. We take tomatoes



8. Cut tomatoes into thin slices



9. We take the eggplant



10. Cut the eggplants into thin slices



11. Take sweet red pepper



12. Cut red sweet pepper small

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13. We composing the proportions of spices



14. Mix the spices



15. We take vegetable oil



16. We put a pot of water on the fire, put *Clitocybe nebularis* and salt



17. Cook the *Clitocybe nebularis* 2 times for 30 minutes, put on a plate



18. We put a frying pan with vegetable oil on the fire



19. Put chicken liver in a fry pan



20. Fry over high heat, stir



21. Put the fried chicken liver on a plate



22. Fry the onions in vegetable oil over high heat, stir occasionally



23. We put the boiled *Clitocybe nebularis* in the pan



24. Put red sweet pepper in the pan

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25. Put the fried chicken liver in the pan



26. Put spices in the pan



27. Stir the contents of the pan, we fry over high heat



28. Put the tomatoes in the pan



29. Stir the contents of the pan, fry over high heat



30. Pour in vegetable oil, put one part of the eggplant in a saucepan



31. Put part of the roasted liver with vegetables in a saucepan



32. Fill the pot in layers, add some hot water



33. Cover the pot with a lid and simmer over low heat



34. Stir the contents of the pot



35. Cover the pot with a lid and simmer over low heat



36. Serve, you can add sour cream