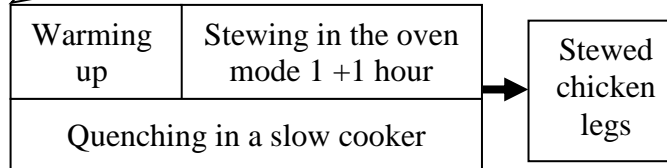


Chicken legs stewed in a slow cooker "Like from the oven" (khurs.ru - 2022)

1. Vegetable oil
 2. Cut the zucchini finely
 3. Cut the red cherry tomatoes into four pieces
 4. Cut sweet red pepper into short cubes
 5. Chicken drumsticks and thighs
 6. Spices: dried chopped dill, dried ground garlic, dried chopped onion, ground lemon pepper, ground cardamom, salt
 7. Olive mayonnaise
- 2-6 – lay in layers and compress
Pour boiling water



1. Chicken thighs and shins – 1.6 kg
2. Medium zucchini – 1 pc.
3. Red cherry tomatoes – 12-15 pcs.
4. Sweet red pepper – 150-200 g
5. Dried chopped dill greens – 1-1.5 tablespoons
6. Dried ground garlic – 0.3-0.4 tablespoons
7. Dried chopped onion – 0.3-0.4 tablespoons
8. Ground lemon pepper – 0.2-0.3 tablespoons
9. Ground cardamom – 0.2-0.3 tablespoons
10. Vegetable oil – 50-60 g
11. Olive mayonnaise – 100 g
12. Salt – 1-1.2 tablespoons
13. Water – 0.5 l (hot)



Chicken legs stewed in a slow cooker "Like from the oven"



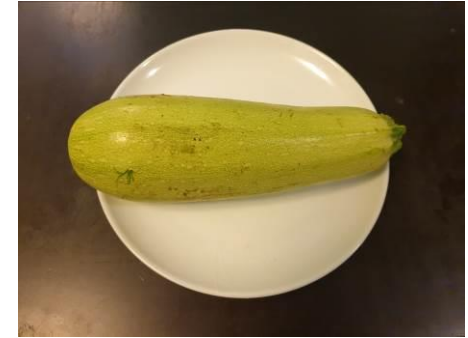
1. We take chicken shins and thighs



2. We take sweet red pepper



3. We cut sweet red pepper into short cubes



4. We take zucchini



5. We cut the zucchini small



6. We take red cherry tomatoes



7. Cut red cherry tomatoes into four parts



8. We make up the proportions of spices



9. Mix the spices



10. Take vegetable oil



11. Take olive mayonnaise



12. Pour vegetable oil on the bottom of the bowl

Chicken legs stewed in a slow cooker "Like from the oven"



13. Put a layer of zucchini in a bowl



14. Put a layer of red tomatoes in a bowl



15. Put a layer of sweet red peppers in a bowl



16. Put chicken thighs in a bowl



17. Put the first layer of spices in the bowl



18. Put a layer of zucchini in the bowl



19. Put a layer of red tomatoes in the bowl



20. Put a layer of red sweet peppers in a bowl



21. Put the chicken drumsticks in a bowl



22. Put the second layer of spices in the bowl



23. Put a layer of zucchini in the bowl



24. Put a layer of red tomatoes in the bowl

Chicken legs stewed in a slow cooker "Like from the oven"



25. Put a layer of sweet red peppers in a bowl



26. Put mayonnaise in a bowl



27. Put the bowl in a slow cooker, pour boiling water



28. Turn on the slow cooker, turn on the "Oven" mode for 60 minutes



29. Open the lid, check the result



30. Re-enable the "Oven" mode for 60 minutes



31. Turn off the slow cooker, open the lid



32. We serve it on the table