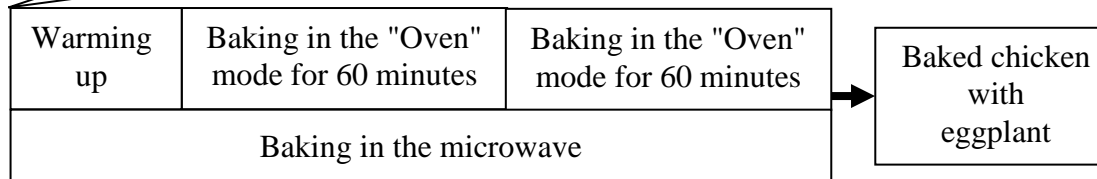


Chicken legs and wings with eggplant baked in a slow cooker "Summer has come" (khurs.ru - 2022)

1. Vegetable oil
2. Cut onion into medium squares
3. Cut the blue eggplant into medium pieces
4. Chicken drumsticks
5. Smoked chicken wings
6. Spices: dried ground garlic, dried chopped parsley, lemon pepper, ground coriander, salt
* lay 2-6 in layers
7. Pour hot water to speed up the process of juice extraction by vegetables



1. Chicken drumsticks – 3 kg
2. Chicken wings
3. Onion – 750 g
4. Blue eggplant (large) – 2 pcs.
5. Vegetable oil – 75-90 g
6. Dried chopped parsley – 1.5-2 tablespoons
7. Dried ground garlic – 0.3-0.4 tablespoons
8. Lemon pepper – 0.2-0.3 teaspoons
9. Ground coriander – 0.4-0.5 teaspoons
10. Ground cardamom – 0.2-0.25 teaspoons
11. Salt – 1 tablespoon
12. Hot water – 0.3-0.5 liters



Chicken legs and wings with eggplant baked in a slow cooker "Summer has come"



1. Take the blue eggplant



2. Cut the blue eggplant into medium pieces



3. Peel the onion



4. Cut the onion into medium squares



5. We take chicken drumsticks



6. We take smoked chicken wings



7. We make up the proportions of spices



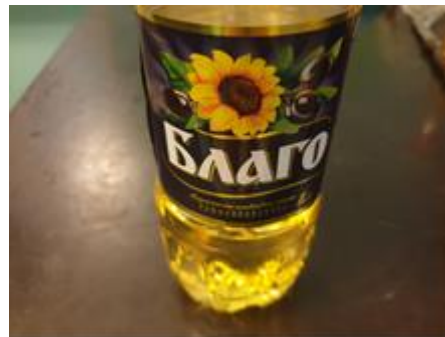
8. Mix the spices



9. Take garlic



10. Peel and cut the garlic into thin plates



11. Take vegetable oil



12. Take a bowl of multivarki

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13. Pour vegetable oil on the bottom of the bowl



14. Put a layer of onion in the bowl



15. Put a layer of blue eggplant in a bowl



16. Put a layer of chicken shanks in a bowl



17. Put the first part of the spices in the bowl



18. Put a layer of onion in the bowl



19. Put a layer of eggplant blue in the bowl



20. We put a layer of smoked chicken wings



21. Put the second part of the spices in the bowl



22. Put garlic in a bowl blue eggplant in a bowl



23. Put a layer of onion in a bowl



24. Put a layer of

Chicken legs and wings with eggplant baked in a slow cooker "Summer has come"



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



26. Close the lid, set the Oven mode for 60 minutes



27. Check the condition of stewed vegetables



28. Reset the "Oven" mode for 60 minutes