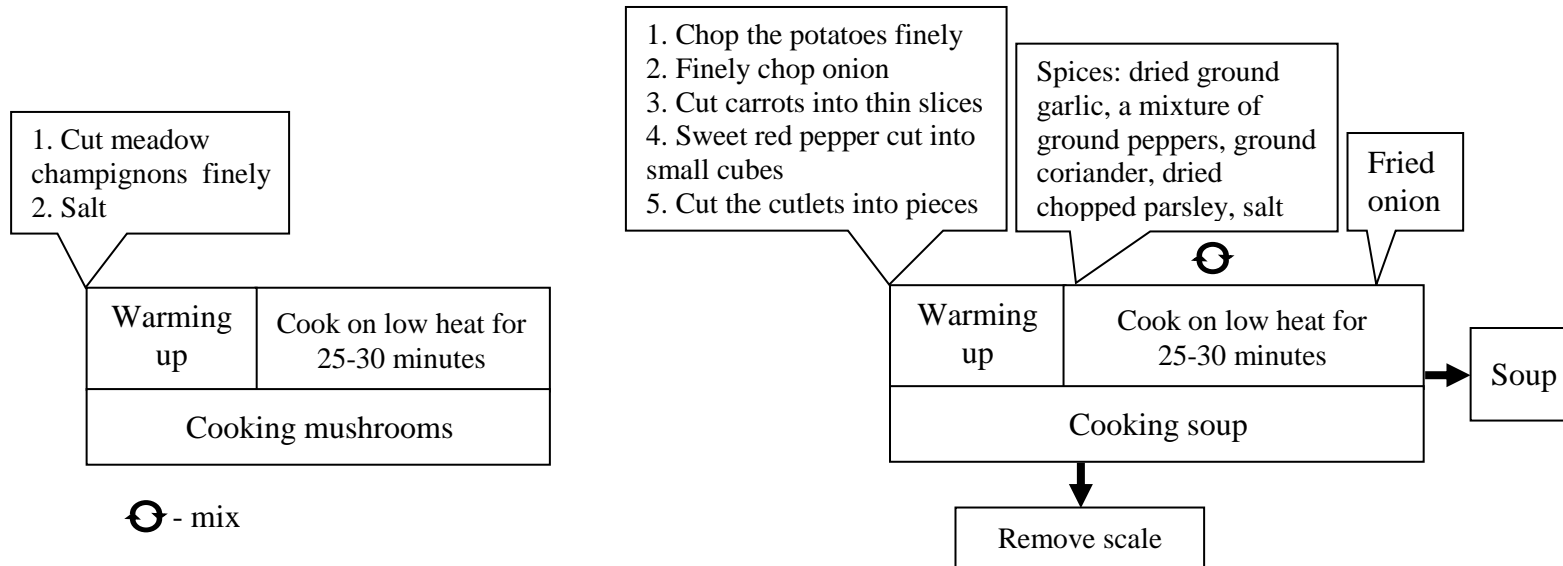


Soup with meadow champignons "Summer soup" (khurs.ru - 2022)



1. Meadow champignons – 0.6-0.7 kg
2. Potatoes – 0.7-0.8 kg
3. Basmati rice – 200 g
4. Onion – 100 g
5. Sweet red pepper – 100 g
6. Carrots – 50 g
7. Pork cutlets - 6-8 pcs.
8. Dried chopped parsley – 1 tablespoon
9. Dried ground garlic – 0.5-0.7 tablespoons
10. Ground pepper mixture – 0.5-0.6 teaspoons
11. Ground coriander – 0.5-0.6 teaspoons
12. Salt – 1 tablespoon
13. Water - 1.5-2 liters



Soup with meadow champignons "Summer soup"



1. Collect meadow champignons



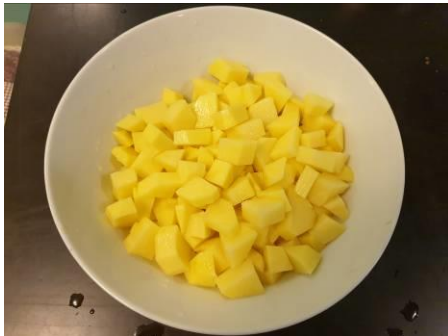
2. Clean, wash and cut meadow champignons finely



3. Pre-soak Basmati rice



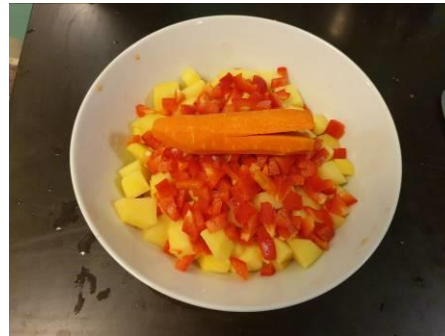
4. Peel potatoes



5. Cut the potatoes finely



6. Take the sweet red pepper



7. Cut the sweet red pepper into small cubes



8. Cut the carrots into thin slices



9. We take ready-made pork cutlets, cut the cutlets into 4-6 parts



10. Put a pot of water on the fire



11. Put champignons meadow in a saucepan and salt, cook on low heat



12. Boiled champignons meadow put in a bowl

Soup with meadow champignons "Summer soup"



13. Put a frying pan with vegetable oil on the fire



14. Put finely chopped onion in a frying pan



15. Fry the onion to an ochre shade over high heat



16. We put a pot of water on the fire over high heat



17. Put potatoes and sweet red pepper in a saucepan



18. Put boiled meadow champignons in a saucepan



19. Put the rice pre-soaked in water in a saucepan



20. Remove the scale, put the cutlets in the saucepan



21. Put the spices in a saucepan, cook over low heat



22. Put the fried onion in a saucepan



23. Cook on low heat



24. We serve it on the table