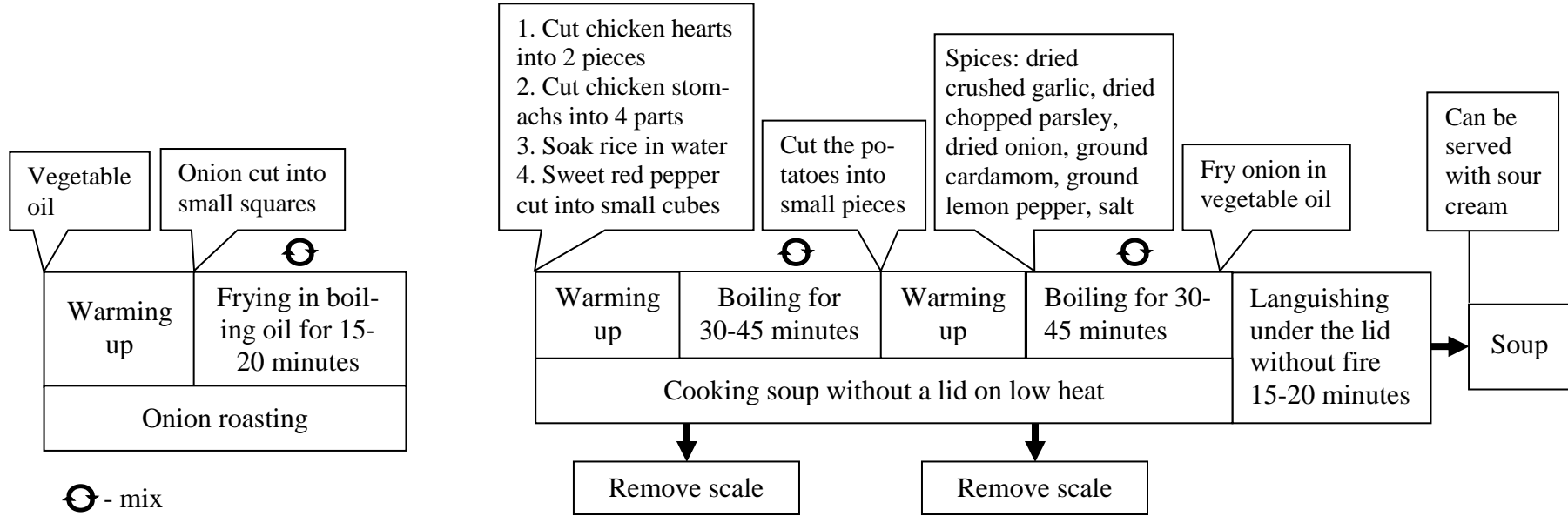


Rice soup with chicken hearts and stomachs "Chicken farm" (khurs.ru - 2022)



1. Chicken hearts – 500 g
2. Chicken stomachs – 500 g
3. Sweet red pepper – 100 g
4. Onion – 100 g
5. Potatoes – 600 g
6. Basmati rice – 200 g
7. Dried chopped parsley – 1 tablespoon
8. Dried crushed garlic – 0.4-0.5 tablespoons
9. Dried onion greens – 0.5 tablespoons
10. Ground cardamom – 0.5 teaspoons
11. Ground lemon pepper – 0.3-0.4 teaspoons
12. Vegetable oil
13. Heinz ketchup – 3-4 tablespoons
14. Sour cream
15. Salt – 1 tablespoon
16. Water – 1.5-2 liters



Rice soup with chicken hearts and stomachs "Chicken farm"



1. We take chicken stomachs



2. We take chicken hearts



3. We cut chicken stomachs into two parts



4. We cut chicken hearts into four parts



5. Soak Basmati rice in water



6. Peel potatoes



7. Cut potatoes small



8. Take sweet red pepper



9. Cut sweet red pepper into small cubes



10. Peel the onion



11. Cut the onion into small squares



12. Take sour cream with a fat content of 20 %

Rice soup with chicken hearts and stomachs "Chicken farm"



13. Take vegetable oil



14. Take Heinz spicy ketchup



15. Put a saucepan of water on the fire



16. Put the chicken hearts in the saucepan



17. Put chicken stomachs in a saucepan



18. Put Basmati rice in a saucepan



19. Put the sweet red pepper in a saucepan



20. Bring to a boil, remove the scale, cook over low heat



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



22. Put the onion in the pan



23. Mix it up



24. Fry on high heat

Rice soup with chicken hearts and stomachs "Chicken farm"



25. Fry the onion until golden brown



26. Put the potatoes in a saucepan



27. After boiling, remove the scale



28. Cook on low heat



29. Put the spices in a saucepan



30. Stir the contents of the saucepan, cook on low heat



31. Languish under the lid without fire



32. The soup is ready, you can serve it with sour cream