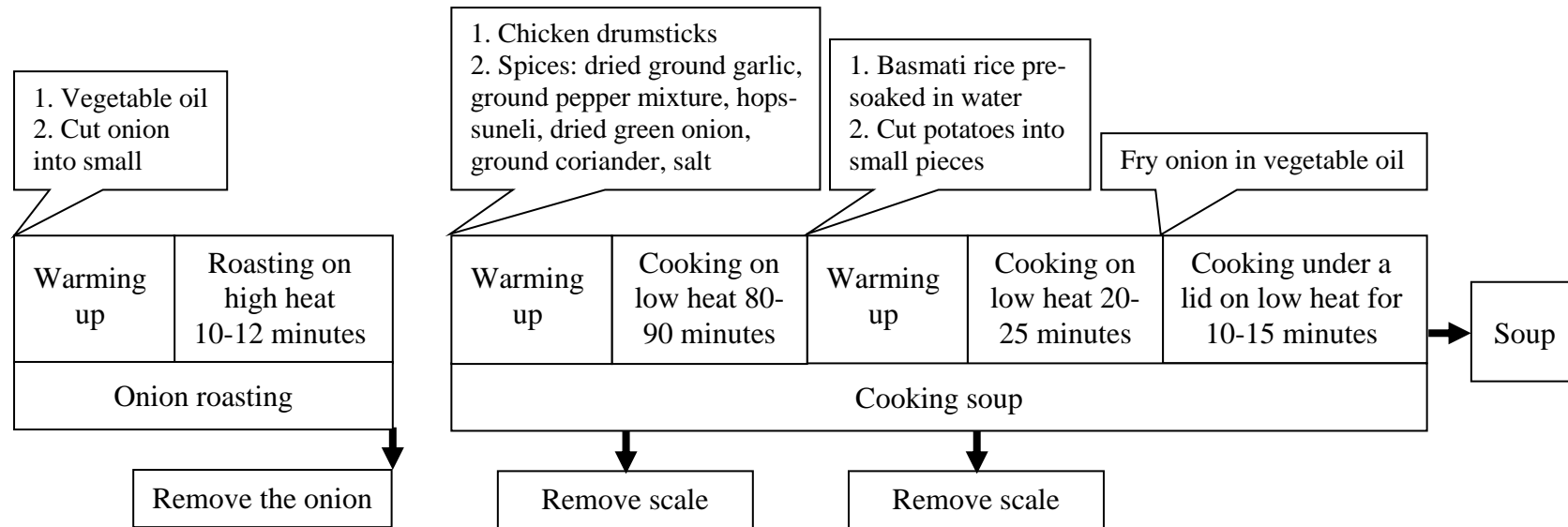


Chicken soup with rice and potatoes "Sissy" (khurs.ru - 2022)



1. Chicken drumsticks – 0.9 kg
2. Potatoes – 0.6 kg
3. Onion – 200-250 g
4. Basmati extra rice – 200 g
5. Dried chopped green onion – 1-1.5 tablespoons
6. Ground coriander – 0.5-0.6 teaspoons
7. Dried ground garlic – 0.35-0.5 tablespoons
8. Ground pepper mixture – 0.25-0.3 teaspoons
9. Vegetable oil – 20-30 g
10. Salt – 1.25-1.5 tablespoons
11. Water – 2-2.5 liters



Chicken soup with rice and potatoes "Sissy"



1. Take the chicken drumsticks



2. Soak the rice in water



3. Let the rice swell



4. Peel the potatoes



5. Cut the potatoes small



6. Peel the onion



7. Cut the onion into small squares



8. Make up the proportions of spices



9. Take vegetable oil



10. Put a saucepan of water on the fire



11. Put the chicken drumsticks in the saucepan



12. Bring to a boil, remove the scale

Chicken soup with rice and potatoes "Sissy"



13. Put the spices in a saucepan, cook on low heat



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



15. Put the onion in a frying pan



16. Stir, fry over high heat



17. Bring the onion to an ochre shade



18. Put Basmati rice in a saucepan



19. Put the potatoes in a saucepan



20. Remove the scale. Cook on low heat



21. Put the fried onion in a saucepan



22. Cook on low heat



23. Cover the saucepan with a lid, cook on low heat



24. We serve it on the table