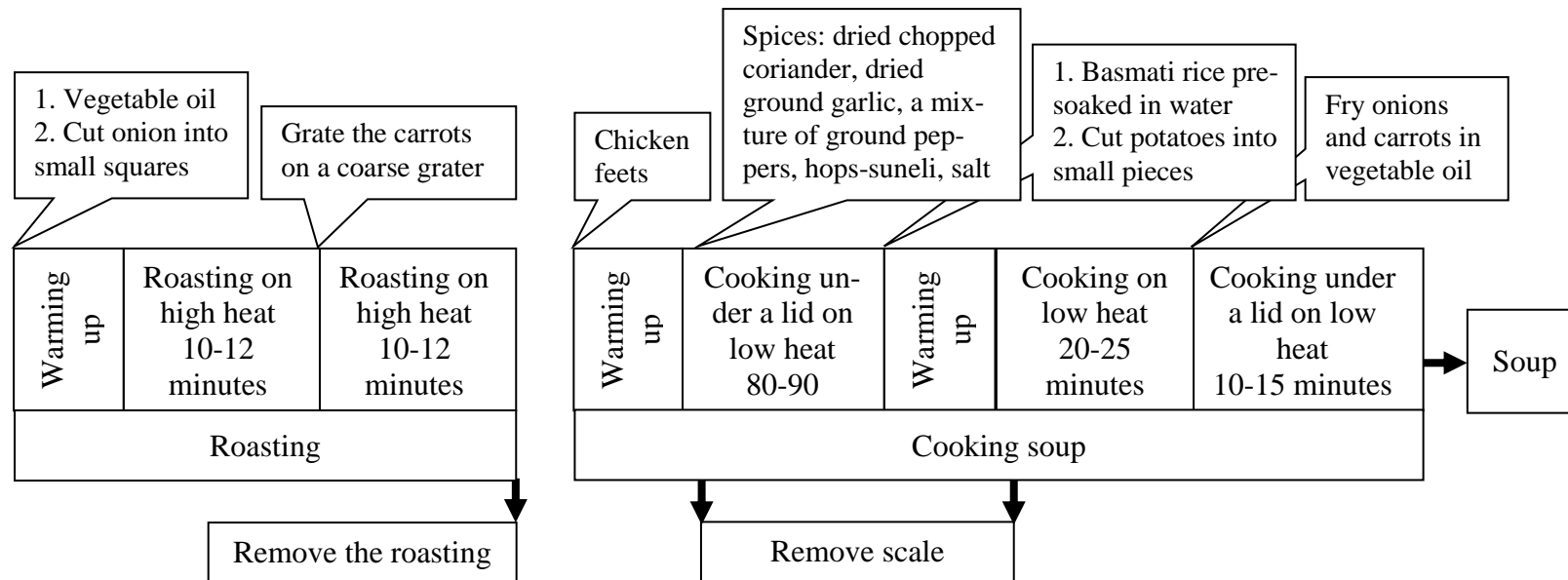
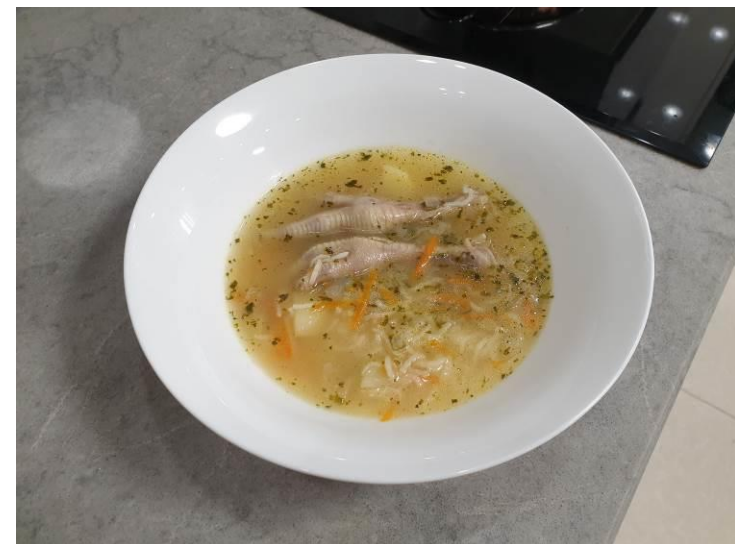


Soup with chicken legs and rice "Lapushki" (khurs.ru - 2022)



1. Chicken feets – 1.3 kg
2. Potatoes – 0.5 kg
3. Onion – 300-350 g
4. Basmati rice extra – 200 g
5. Dried chopped coriander greens – 1-1.5 tablespoons
6. Dried ground garlic – 0.35-0.5 tablespoons
7. A mixture of ground pepper – 0.25-0.3 teaspoons
8. Hops-suneli - 0.25-0.3 teaspoons
9. Vegetable oil – 25-35 g
10. Salt – 1-1.25 tablespoons
11. Water - 2-2.5 liters



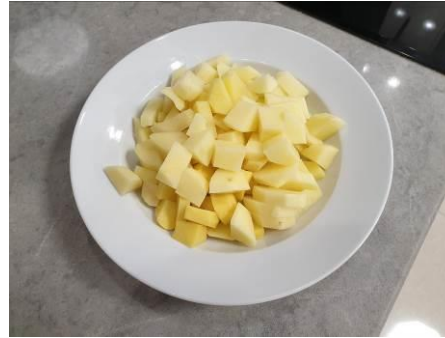
Soup with chicken legs and rice "Lapushki"



1. Take Chicken feet, remove the skin and claws



2. Peel the potatoes



3. Cut the potatoes small



4. Soak the rice in water, let the rice swell



5. Peel the onion



6. Cut the onion into small squares



7. Peel the carrots



8. Grate the carrots on a coarse grater



9. Peel and cut garlic into thin plates



10. Make up the proportions of spices



11. Take vegetable oil



12. Put a frying pan with oil on the fire, put the onion

Soup with chicken legs and rice "Lapushki"



13. Stir, fry on high heat until golden brown



14. Put the carrots, stir



15. Fry on high heat



16. Put a pot of water on the fire, put Chicken feet



17. Bring to a boil, remove the scale, cook on low heat



18. Put the spices in a saucepan



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



20. Put the rice in a saucepan



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



22. Put the fried onions and carrots in a frying saucepan



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



24. We serve it on the table