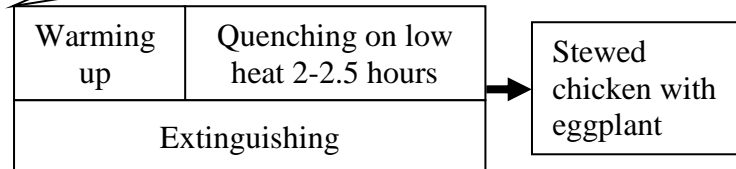


Chicken fillet and liver stewed with eggplant "Waiting" (khurs.ru - 2022)

1. Vegetable oil
 2. Cut onion into medium squares
 3. Cut eggplant into medium pieces
 4. Sweet peppers cut into short strips
 5. Cut chicken fillet into small pieces
 6. Cut chicken liver into small pieces
 7. Spices: dried cilantro, dried garlic, ground pepper mixture, curry, salt
- 2-7 – lay in layers and compress
Pour boiling water



1. Chicken fillet – 1 kg
2. Chicken liver – 1 kg
3. Onion – 1.1-1.2 kg
4. Sweet peppers – 250 g
5. Eggplant – 2 kg
6. Dried cilantro greens – 1-1.5 tablespoons
7. Dried ground garlic – 0.5-0.7 tablespoons
8. Ground pepper mixture – 0.3-0.4 teaspoons
9. Curry – 0.3-0.4 tablespoons
10. Vegetable oil – 50-60 g
11. Salt – 1-1.5 tablespoons
12. Water – 0.5 l (hot)



Chicken fillet and liver stewed with eggplant "Waiting"



1. We take chicken liver



2. We cut the chicken liver small



3. We take chicken fillet



4. We cut the chicken fillet into small pieces



5. We take eggplants



6. We cut the eggplants small



7. We take onions



8. Peel the onion



9. Cut the onion into medium squares



10. We take sweet peppers



11. Cut sweet peppers into short strips



12. We make up the proportions of spices

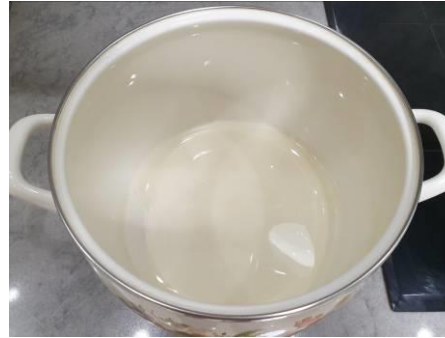
Chicken fillet and liver stewed with eggplant "Waiting"



13. Mix the spices



14. We take vegetable oil



15. Pour vegetable oil into a saucepan



16. Put a layer of onion in a saucepan



17. Put a layer of eggplant in a saucepan



18. Put a layer of sweet peppers in a saucepan



19. Put a layer of chicken fillet in a saucepan



20. Put the first part of the spices in a saucepan



21. Put a layer of chicken liver in a saucepan



22. Put a layer of onion in a saucepan



23. Put a layer of eggplant in a saucepan



24. Put a layer of sweet peppers in a saucepan

Chicken fillet and liver stewed with eggplant "Waiting"



25. Put a layer of chicken fillet in a saucepan



26. Put the first part of the spices in a saucepan



27. Put a layer of chicken liver in a saucepan



28. Put a layer of onion in a saucepan



29. Put a layer of eggplant in a saucepan



30. Pour boiling water into a saucepan



31. Put the pan on the fire, simmer on low heat under the lid



32. We serve it on the table