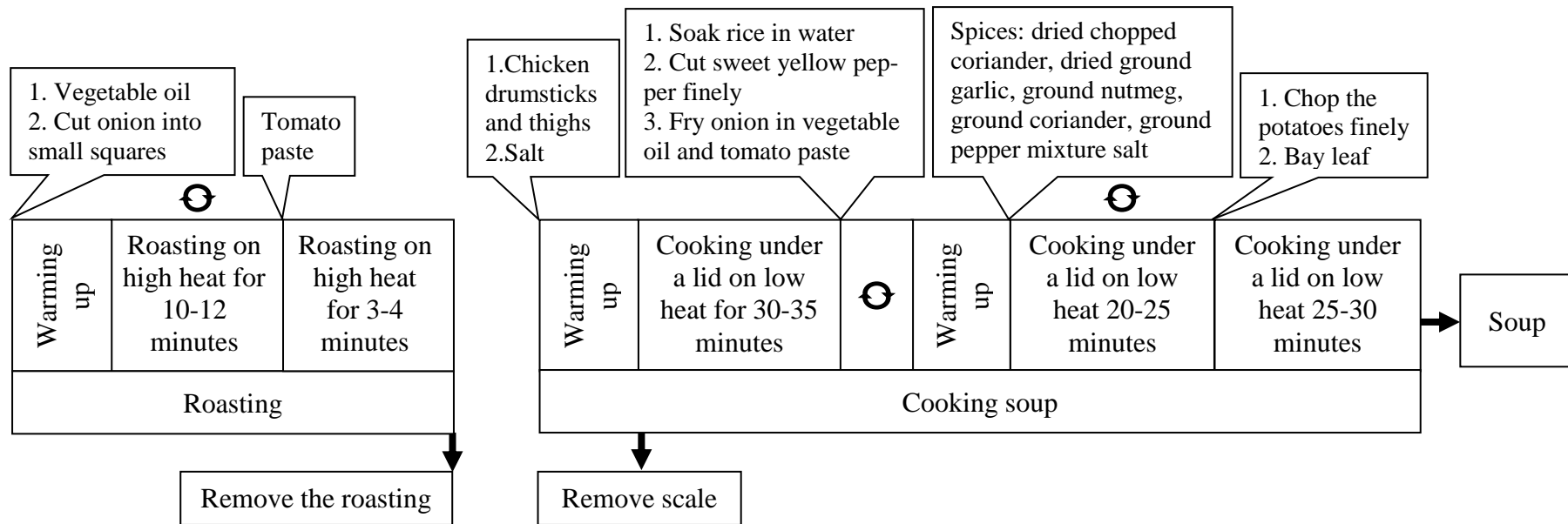


## Tomato chicken soup with rice "Winter evening" (khurs.ru - 2022)



⊕ - mix

1. Chicken drumsticks and thighs – 1.8 kg
2. Potatoes – 0.6 kg
3. Onion – 250 g
4. Sweet yellow pepper – 150 g
5. Extra Basmati rice – 150 g
6. Tomato paste – 70 g
7. Dried chopped coriander greens – 1 tablespoon
8. Dried ground garlic – 0.4-0.5 tablespoons
9. Ground coriander – 0.3-0.4 tablespoons
10. Ground nutmeg – 0.3-0.5 teaspoons
11. Ground pepper mixture – 0.3-0.4 teaspoons
12. Vegetable oil – 25-35 g
13. Salt – 1-1.5 tablespoons
14. Water – 2-2.5 liters



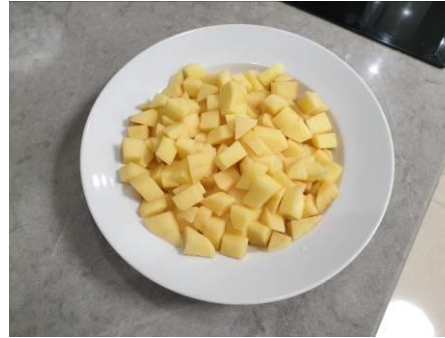
## Tomato chicken soup with rice "Winter evening"



1. Take chicken drumsticks and thighs



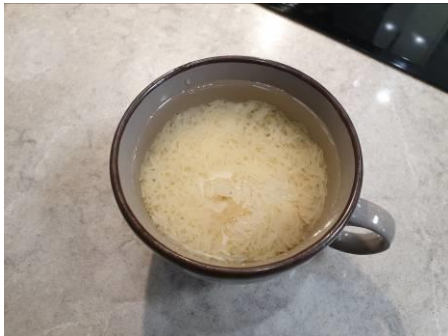
2. Peel potatoes



3. Cut potatoes finely



4. Measure Extra Basmati rice



5. Soak the Extra Basmati rice in water



6. Expect the rice to swell



7. Peel the onion



8. Cut the onion into small squares



9. Take sweet yellow pepper



10. Cut sweet yellow pepper finely



11. Take tomato paste



12. We measure tomato paste



## Tomato chicken soup with rice "Winter evening"



13. Take vegetable oil



14. Measure salt for cooking chicken shins and thighs



15. We make up the proportions of spices



16. We put a pot of water on the fire



17. Put the chicken drumsticks and thighs in a saucepan



18. Bring to a boil, remove the scale, put salt in a saucepan



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



20. We put the frying pan on the fire



21. Pour vegetable oil into a frying pan



22. Put the onion in a frying pan, fry on high heat



23. Periodically mix the contents of the frying pan



24. Put the tomato paste in the pan



## Tomato chicken soup with rice "Winter evening"



25. Mix the contents of the frying saucepan



26. Remove the lid from the saucepan, taste for salt



27. Put the rice in the saucepan



28. Put the sweet yellow pepper in the saucepan



29. Put the onion roasting in a saucepan



30. Mix the contents of the saucepan



31. Put the spices in the saucepan



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



33. Put the potatoes in a saucepan, mix



34. Put the bay leaf in a saucepan, mix



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



36. We serve it on the table