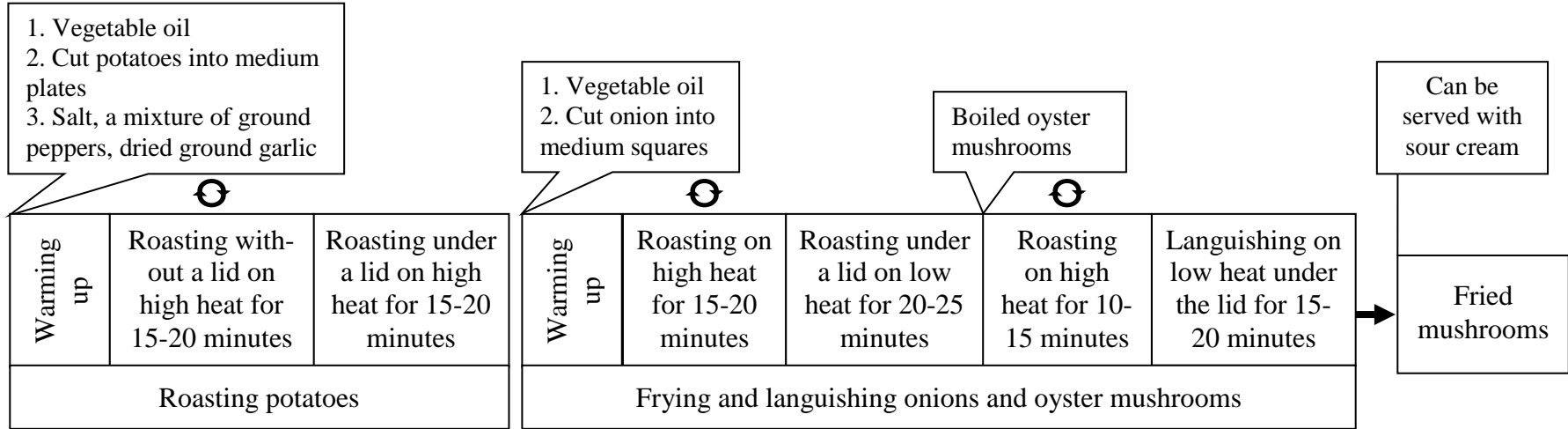


Fried oyster mushrooms with potatoes and onions "Botanical Garden 2" (khurs.ru - 2022)



⊗ - mix

1. Oyster mushrooms (boiled) – 800 g
2. Potatoes – 2.3 kg
3. Onion – 1.1-1.2 kg
4. Vegetable oil – 80-90 g
5. Dried ground garlic – to taste
6. Hops-suneli – to taste
7. Ground pepper mixture – to taste
8. Salt – 0.5-0.7 tablespoons



Fried oyster mushrooms with potatoes and onions "Botanical Garden 2"



1. Defrost boiled oyster mushrooms



2. Peel onion



3. Cut onion into medium squares



4. Peel potatoes



5. Cut potatoes with medium plates



6. Take spices for frying potatoes and salt



7. Take spices and salt for frying mushrooms with potatoes and onions



8. Take vegetable oil



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



10. Put the onion in a frying pan



11. Fry over high heat, stirring



12. Fry under the lid on low heat, stirring

Fried oyster mushrooms with potatoes and onions "Botanical Garden 2"



13. Fry the onion to an ochre color



14. Put oyster mushrooms in a frying pan



15. Put the spices



16. Fry on high heat, mix



17. Cover the pan with a lid and simmer without fire



18. Put the fried mushrooms with onions in a container



19. We put a frying pan with vegetable oil on the fire



20. Put the potatoes in the pan



21. Put the spices, fry on high heat, stir



22. Fry under the lid on high heat, stir



23. Fry until crisp, put in a container



24. Serve on the table