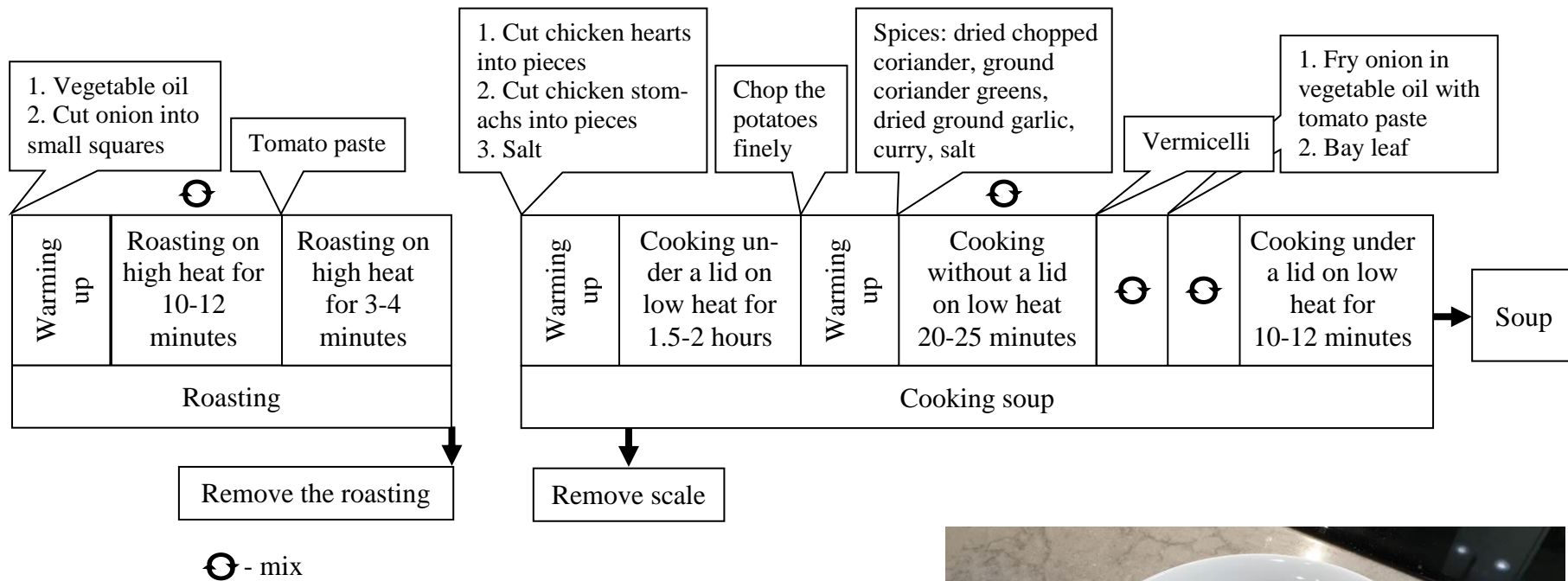


Tomato soup with chicken hearts and stomachs "The very thing" (khurs.ru - 2022)



1. Chicken hearts – 0.5 kg
2. Chicken stomachs – 0.5 kg
3. Potatoes – 0.7 kg
4. Onion – 150-200 g
5. Thin vermicelli – 200 g
6. Tomato paste – 70 g
7. Dried chopped coriander greens – 1 tablespoon
8. Ground coriander – 0.5 tablespoons
9. Dried ground garlic -0.5 tablespoons
10. Curry – 0.4 tablespoons
11. Vegetable oil – 25-35 g
12. Salt – 1-1.3 tablespoons
13. Water – 2-2.5 liters



Tomato soup with chicken hearts and stomachs "The very thing"



1. Take chicken hearts



2. Cut chicken hearts into pieces



3. Take chicken stomachs



4. Cut chicken stomachs into pieces



5. Peel the potatoes



6. Cut the potatoes finely



7. Peel the onion



8. Cut the onion into small squares



9. Take a thin vermicelli



10. Take tomato paste



11. We measure tomato paste



12. We measure salt for cooking chicken hearts and stomachs

Tomato soup with chicken hearts and stomachs "The very thing"



14. We take vegetable oil



14. We take vegetable oil



15. Put a pot of water on the fire



16. Put chicken hearts and stomachs in the pot



17. Put salt in a saucepan, bring to a boil



18. Remove the scale



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



20. We try the broth for salt



21. Put the potatoes in a saucepan



22. Put the spices in a saucepan



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



24. Put the onion in the frying pan

Tomato soup with chicken hearts and stomachs "The very thing"



25. Fry the onion over high heat, stir occasionally



26. Fry the onion until the color is ochre



27. Put the tomato paste in the pan



28. Mix the contents of the pan and fry



29. Cook on low heat



30. Put the vermicelli in a saucepan



31. Stir the contents of the pan



32. We put the roasting from the frying pan in a saucepan



33. Mix the contents of the saucepan, cook on low heat



34. Put the bay leaf in the saucepan cook on low heat



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



36. We serve it on the table