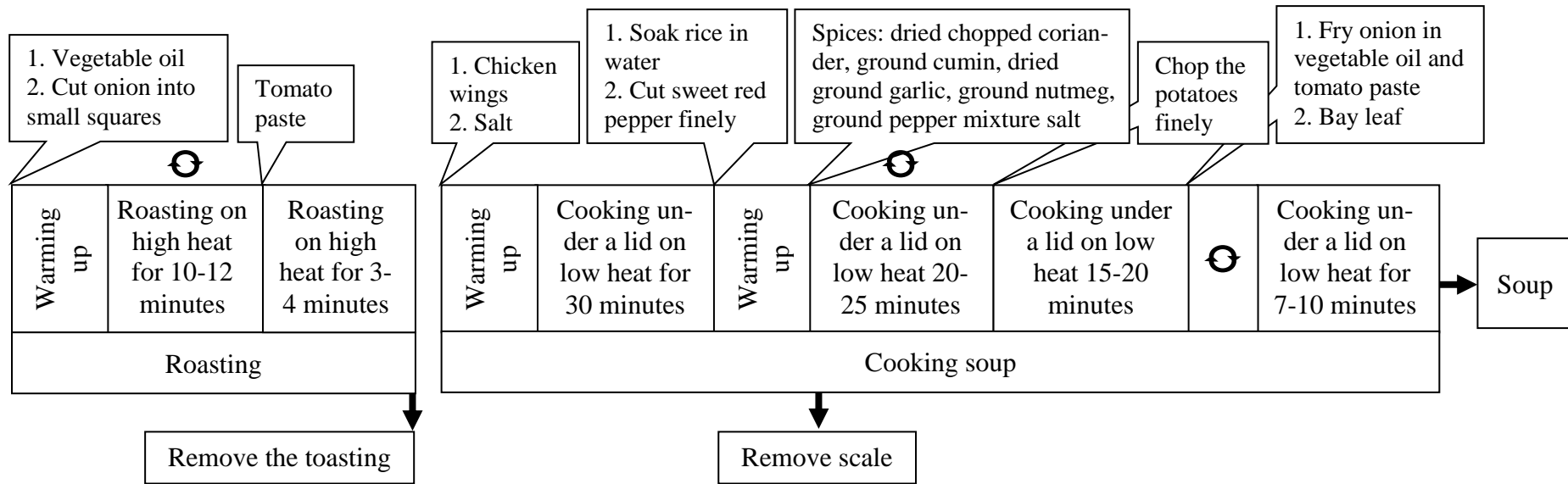


Tomato soup with chicken wings and rice "Snowy winter" (khurs.ru - 2022)



1. Chicken wings – 1.1-1.2 kg
2. Potatoes – 0.6 kg
3. Onion – 150-200 g
4. Sweet red pepper – 150-200 g
5. Extra Basmati rice – 150 g
6. Tomato paste – 70 g
7. Dried chopped coriander greens – 1 tablespoon
8. Dried ground garlic – 0.3-0.4 tablespoons
9. Ground cumin – 0.3-0.4 tablespoons
10. Ground nutmeg – 0.3-0.4 tablespoons
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



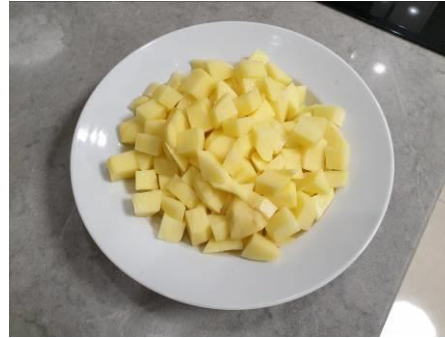
Tomato soup with chicken wings and rice "Snowy winter"



1. Take chicken wings



2. Peel potatoes



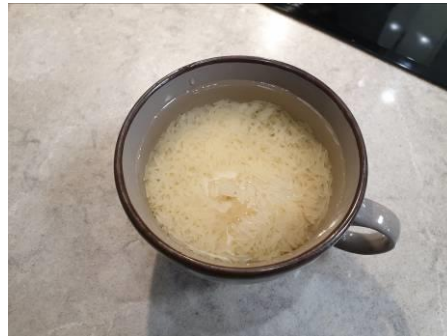
3. Cut potatoes finely



4. Take long-grain rice Extra Basmati



5. Measure the Extra Basmati rice



6. Soak the Extra Basmati rice in water



7. Peel the onion



8. Cut the onion into small squares



9. Take sweet red pepper



10. Cut sweet red pepper finely



11. Take tomato paste



12. We measure tomato paste

Tomato soup with chicken wings and rice "Snowy winter"



13. We measure salt for cooking chicken wings



14. We make up the proportions of spices



15. We take vegetable oil



16. We put a saucepan with water on the fire



17. Put the chicken wings and salt in a saucepan



18. Bring to a boil, remove the scale



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



20. We try the broth for salt



21. Put sweet red pepper in a saucepan



22. Put the spices in a saucepan



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



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

Tomato soup with chicken wings and rice "Snowy winter"



25. Put the onion in a frying pan



26. Fry the onion over high heat, stir occasionally



27. Fry the onion until an ochre shade of color



28. Put the tomato paste in the pan



29. Mix the contents of the pan and fry



30. Put the potatoes in a saucepan, mix



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



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



33. Mix the contents of the saucepan



34. Put the bay leaf in the saucepan



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



36. We serve it on the table