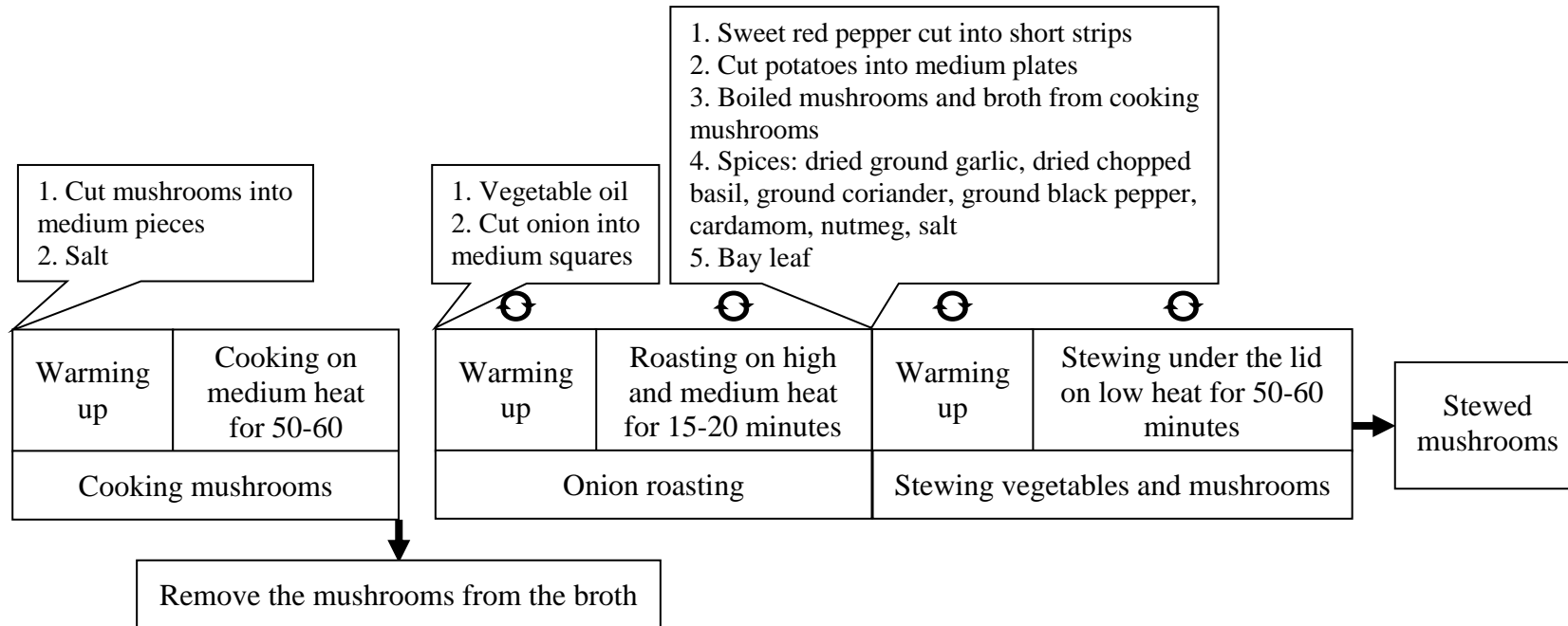


## Stewed forest mushrooms with potatoes "Summer treat 3" (khurs.ru - 2019)



⊗ - mix

1. Forest mushrooms – 2.5-3 kg
2. Potatoes – 1-1.5 kg
3. Onion – 1-1.2 kg
4. Sweet red pepper – 2 pcs.
5. Vegetable oil – 70-80 g
6. Dried ground garlic
7. Dried chopped basil
8. Ground black pepper
9. Cardamom
10. Coriander
11. Nutmeg
12. Salt – 1-,1,25 tablespoons
13. Water – 2-2.5 liters
14. Broth from cooking mushrooms – 120-150 ml



## Stewed forest mushrooms with potatoes "Summer treat 3"



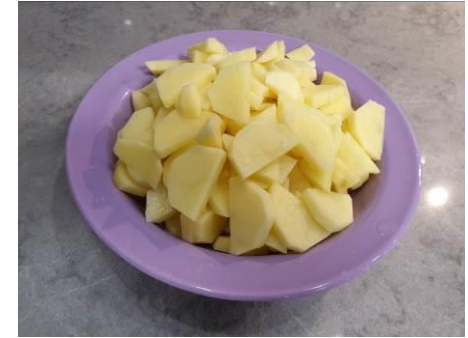
1. Collect mushrooms



2. Peel and cut mushrooms into medium pieces



3. Peel potatoes



4. Cut potatoes with medium plates



5. Take the onion



6. Peel and cut the onion into medium squares



7. Take the sweet red pepper



8. Cut the sweet red pepper into short strips



9. Take vegetable oil



10. Measure the proportions of spices



11. Mix the spices



12. Put a pot of water on the fire, put salt, cook mushrooms

## Stewed forest mushrooms with potatoes "Summer treat 3"



13. Put the boiled mushrooms with broth in a plate



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



15. Put the onion in the frying pan



16. Fry the onion over high and medium heat, mix



17. Put the sweet red pepper in the pan



18. Mix the onion and pepper



19. Put the potatoes in the pan



20. Put the boiled mushrooms and pour the broth into the pan



21. Put spices and bay leaf in a frying pan



22. Mix the contents of the pan



23. Cover the pan with a lid, simmer on low heat



24. We serve it on the table