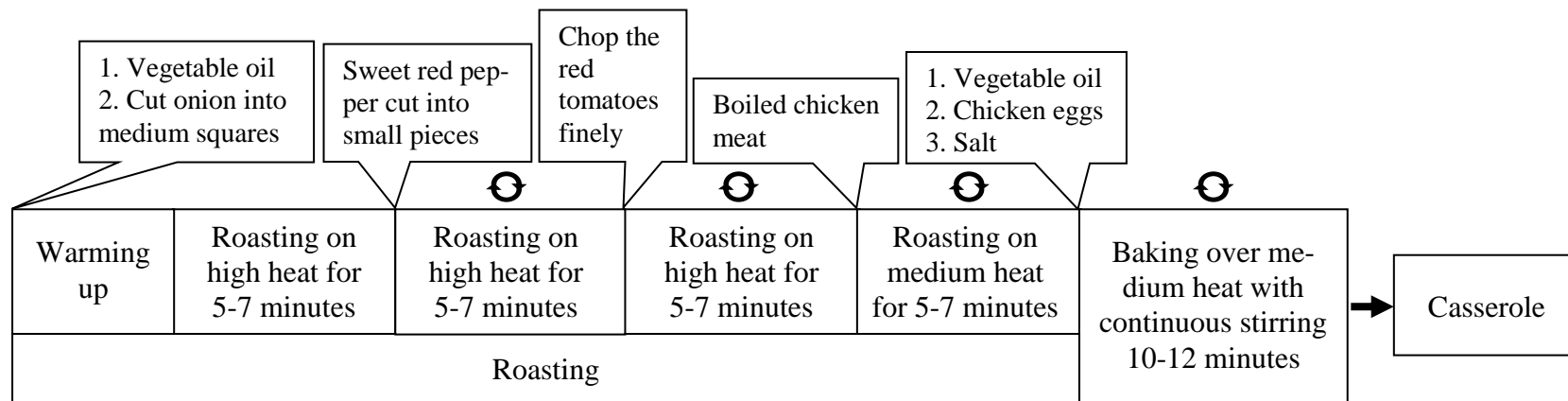


Egg casserole with vegetables and chicken meat "By susekam" (khurs.ru - 2021)



⊗ - mix

1. Boiled chicken meat – 450-500 g.
2. Onion – 200-250 g.
3. Sweet red pepper – 300-350 g
4. Red tomatoes – 400-450 g
5. Chicken eggs – 10 pcs.
6. Vegetable oil – 45-50 g
7. Salt – 0.3-0.4 teaspoons



Egg casserole with vegetables and chicken meat "By susekam"



1. Take boiled chicken meat



2. Cut the boiled chicken meat finely



3. Take the sweet red pepper



4. Cut the sweet red pepper finely



5. Take the red tomatoes



6. Cut the red tomatoes finely



7. Peel the onion



8. Cut the onion with medium squares



9. We take chicken eggs



10. Put the frying pan on the fire



11. Pour vegetable oil into the frying pan



12. Put the onion in the frying pan

Egg casserole with vegetables and chicken meat "By susekam"



13. Fry the onion over high heat until golden brown



14. Put the sweet red pepper in the pan



15. Stir, fry on high heat



16. Put the red tomatoes in a frying pan



17. Stir, fry on high heat



18. Put the chicken meat in a frying pan



19. Stir, fry on medium heat



20. Add vegetable oil



21. Beat the chicken eggs into the pan



22. Salt



23. Mix, bake on medium heat



24. We serve it on the table