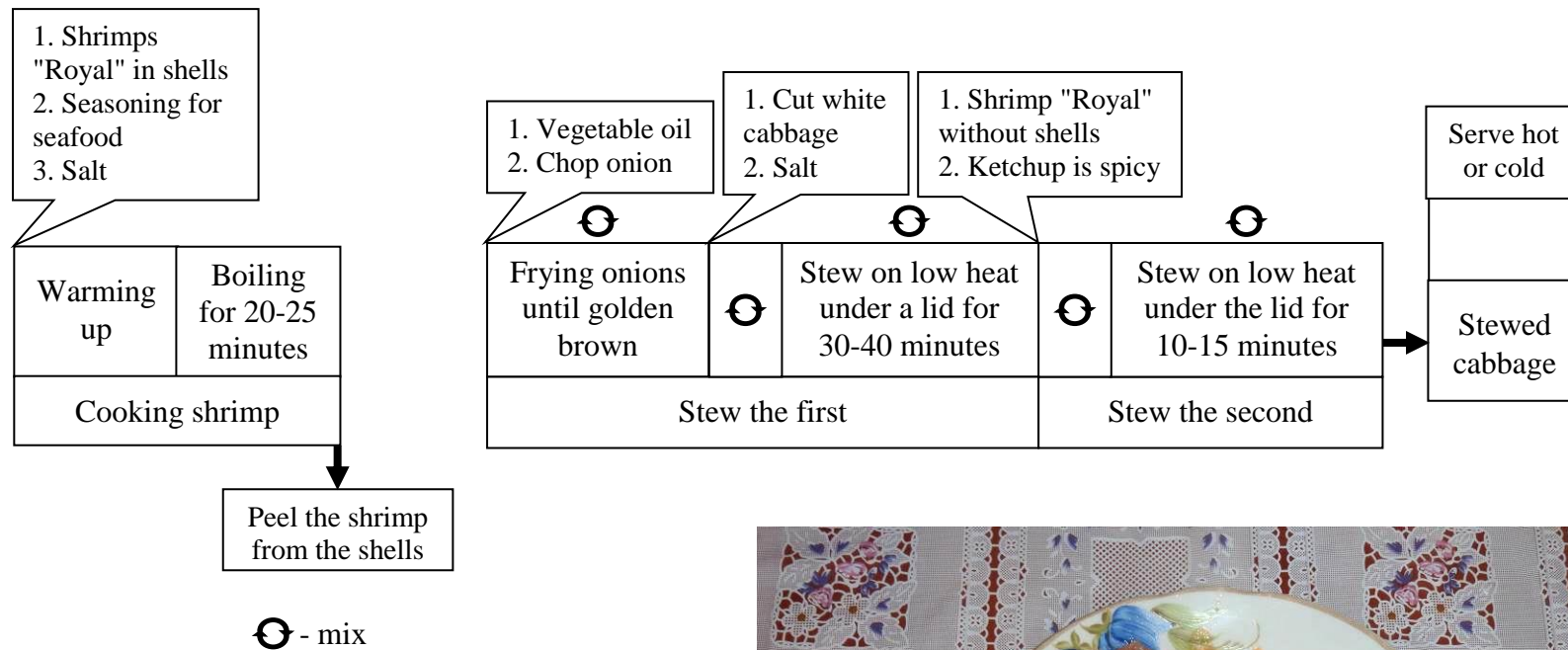


Braised cabbage with onion and shrimp "Primorskaya" (khurs.ru - 2015)



1. Cabbage – 0.5 head
2. Onion – 6-8 pcs.
3. Shrimps "Royal" in shells – 1 kg
4. Hot ketchup – 300-350 g
5. Vegetable oil – 130-180 ml
6. Seasoning for seafood – 1 tablespoon
7. Salt – 1 tablespoon for cooking shrimp and 0.5 tablespoons for stewing cabbage



Braised cabbage with onion and shrimp "Primorskaya"



1. Take the white cabbage



2. Cut the cabbage into medium pieces



3. Take the onion



4. Peel and cut the onion



5. Defrost shrimp "Royal" in the shell



6. Take seasoning for seafood



7. Take salt



8. Take ketchup spicy



9. Take vegetable oil



10. Put a saucepan of water on the fire, put the shrimp



11. Put the seasoning for seafood and salt in the saucepan, cook



12. We peel the shrimp from the shells

Braised cabbage with onion and shrimp "Primorskaya"



13. Put the pan on the fire, pour vegetable oil



14. Put the onion in the pan



15. Fry the onion until golden brown



16. Put the cabbage in a frying pan, mix



17. Stew on low heat under the lid, stir occasionally



18. Remove the lid, evaporate excess moisture, add oil to grow.



19. Put the peeled shrimp "Royal" in a frying pan



20. Put the hot ketchup in the pan



21. Mix



22. Stew under the lid on low heat, stirring occasionally



23. Remove the lid, evaporate the moisture, stewed cabbage is ready



24. Serve on the table