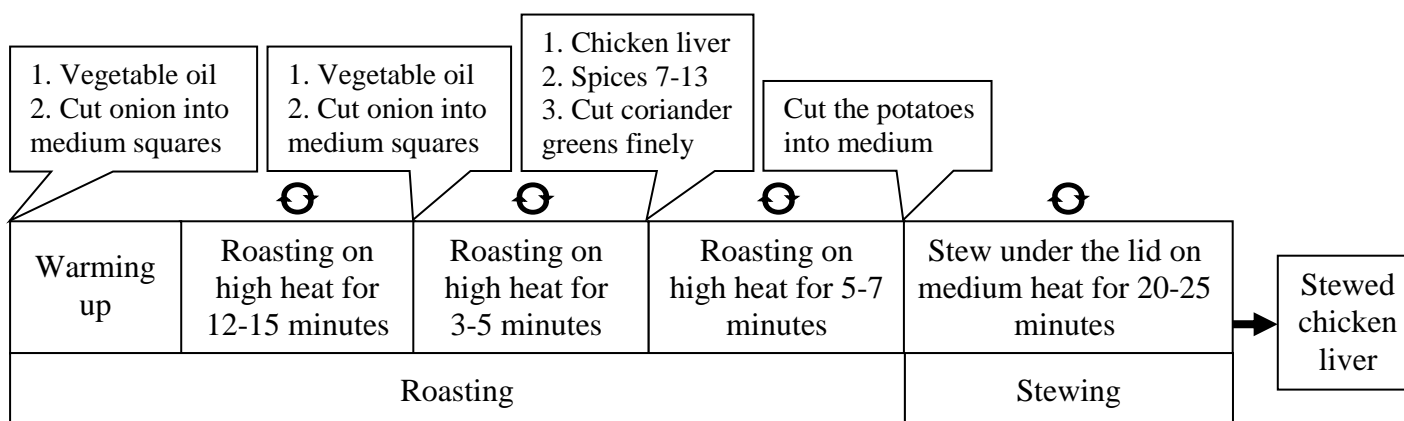


Stewed chicken liver with potatoes "Chicken liver at home" (khurs.ru - 2021)



⊗ - mix

1. Chicken liver – 1.2 kg
2. Potatoes – 1.3-1.4 kg
3. Onion – 700 g.
4. Carrots – 150 g
5. Coriander greens – 35-40 g
6. Vegetable oil – 45-50 g
7. Dried ground garlic – 0.3 teaspoons
8. Cardamom – 0.3 teaspoons
9. Coriander – 0.3 teaspoons
10. Curry – 0.2 teaspoons
11. Cumin – 0.2 teaspoons
12. Ground pepper mixture – 0.2 teaspoons
13. Salt – 0.3-0.4 teaspoons



Stewed chicken liver with potatoes "Chicken liver at home"



1. Take the chicken liver



2. Peel the potatoes



3. Cut the potatoes into medium pieces



4. Peel the onion



5. Cut onions into medium squares



6. Peel carrots



7. Cut carrots into thin long strips



8. Cut coriander greens finely



9. Make up the proportions of spices



10. Mix the spices



11. Take vegetable oil



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

Stewed chicken liver with potatoes "Chicken liver at home"



13. Put the onion in the frying pan



14. Stir, fry on high heat



15. Put the carrots in the frying pan



16. Stir, fry on high heat



17. Put the chicken liver in the pan



18. Put the spices in the pan



19. Put the cilantro greens in the pan



20. Mix the contents of the pan



21. Cover the pan with a lid and simmer on low heat



22. Remove the lid



23. Put the potatoes in a frying pan, simmer over medium heat



24. We serve it on the table