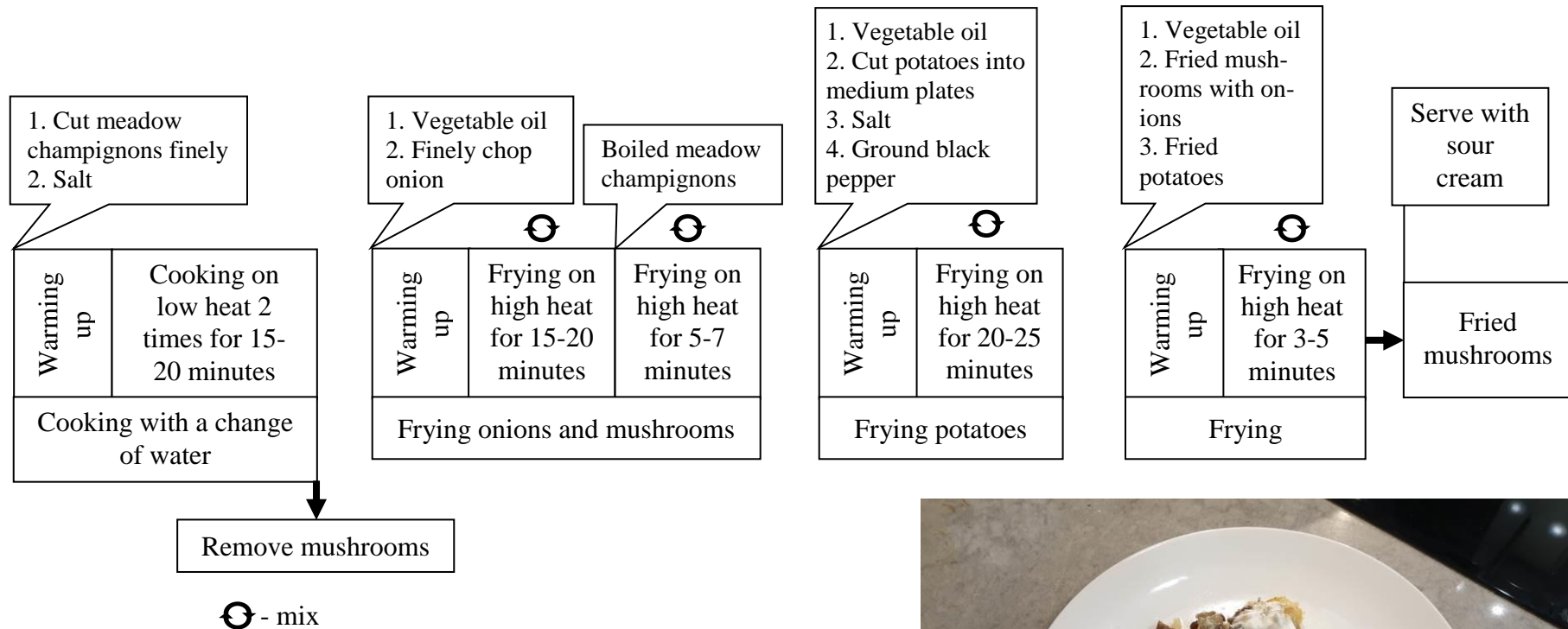


Fried meadow champignons with potatoes "Setun" (khurs.ru - 2023)



1. Meadow champignons – 1,2-1,4 kg
2. Potatoes – 2.0-2.1 kg
3. Onion – 0.5-0.6 kg
4. Garlic – 4-5 cloves
5. Ground black pepper – to taste
6. Sour cream fat content 20% - to taste
7. Vegetable oil – 55-60 g
8. Salt - 1,2 + 1,2 (2 cooking mushrooms) + 0,3 (frying potatoes) tablespoons
9. Water – 3.0+3.0 (2 cooking mushrooms) l



Fried meadow champignons with potatoes "Setun"



1. We collect meadow champignons



2. Cook meadow champignons in salted water



3. Peel onion



4. Cut onion finely



5. Peel potatoes



6. Cut potatoes with medium plates



7. Peel garlic



8. Cut garlic with thin plates



9. We take sour cream with a fat content of 20%



10. We take vegetable oil



11. Put a frying pan with vegetable oil on the fire, put the onion



12. Fry the onion on high heat, mix

Fried meadow champignons with potatoes "Setun"



13. Fry the onion until golden-ochre shade



14. Put the boiled meadow mushrooms and garlic in a frying pan



15. Mix the mushrooms with onion and garlic, fry on high heat



16. We put a frying pan with oil on the fire, put potatoes



17. Put salt and ground black pepper in a frying pan



18. Stir the contents of the frying pan



19. Fry the potatoes over high heat until golden brown



20. We put a wok with vegetable oil, put the onion with mushrooms



21. Put the fried potatoes in the wok



22. Mix the contents of the wok, fry on medium heat



23. Serve on the table



24. Add sour cream