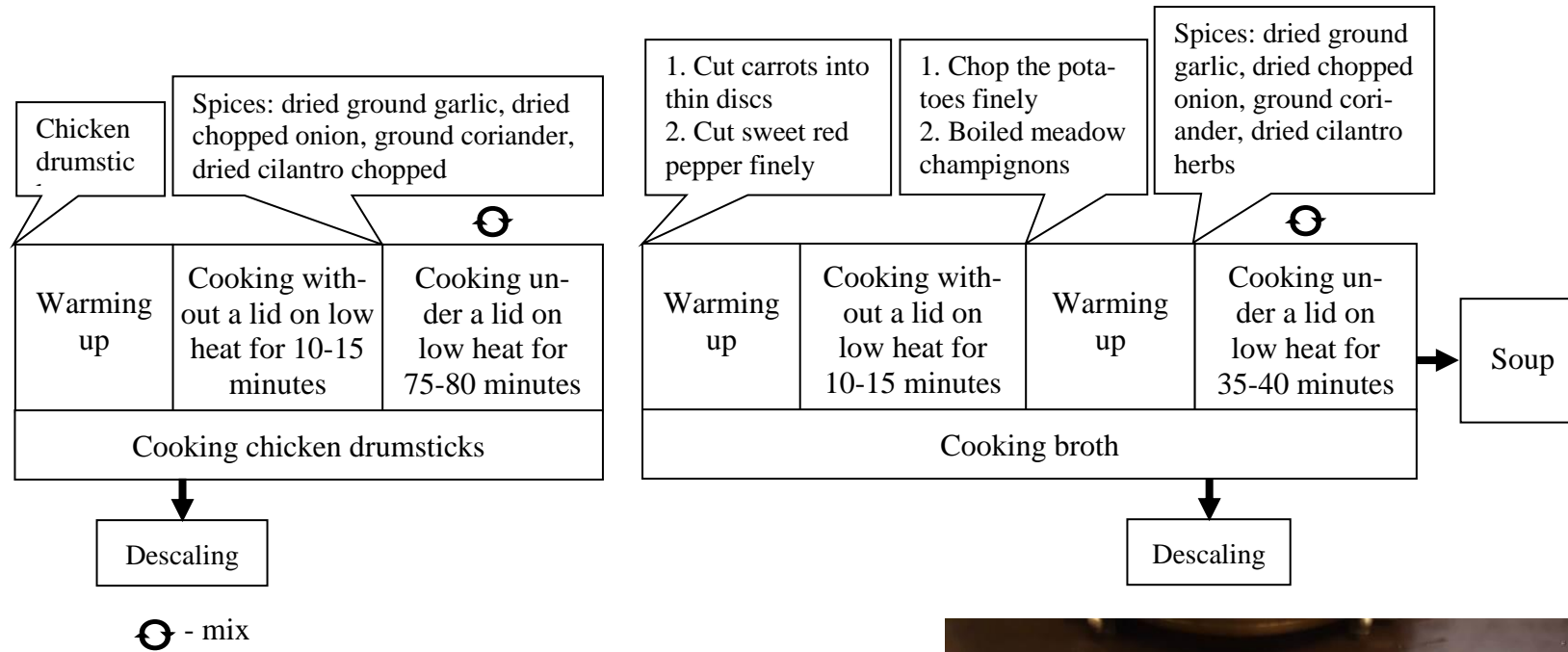


Soup with chicken drumsticks and meadow champignons "Polyanka at Setuni" (khurs.ru - 2023)



1. Chicken drumsticks – 1.8-2 kg
2. Potatoes – 0.8-1 kg
3. Sweet red pepper – 100-150 g
4. Carrots – 50-60 g
5. Boiled meadow champignons – 250-300 g
6. Dried ground garlic – 0.4 + 0.4 teaspoons
7. Dried chopped onion – 0.4 + 0.4 teaspoons
8. Ground coriander – 0.2 + 0.2 teaspoons
9. Dried chopped coriander greens – 1 + 1 tablespoon
10. Salt – 0.8+0.8 tablespoons
11. Water – 2.0-2.5 liters (for cooking shins) + 2.0-2.5 liters (for cooking bulon)



Soup with chicken drumsticks and meadow champignons "Polyanka at Setuni"



1. Take the chicken drumsticks



2. Peel and cut the potatoes finely



3. Take the sweet red pepper



4. Cut the sweet red pepper finely



5. Peel and cut carrots into thin discs



6. Take boiled meadow mushrooms



7. Make up the proportions of spices



8. Put a saucepan of water on the fire



9. Put the chicken drumsticks in a saucepan



10. Bring to a boil, remove the scale, cook on low heat



11. Put the spices in a saucepan



12. Put the dried coriander greens crushed in a saucepan

Soup with chicken drumsticks and meadow champignons "Polyanka at Setuni"



13. Cover the saucepan with a lid, cook on low heat until ready



14. Put the second saucepan of water on the fire



15. Put the carrots in the saucepan



16. Put the sweet red pepper in the saucepan



17. Cook on low heat



18. Put the potatoes in a saucepan



19. Put the boiled meadow champignons in a saucepan



20. Remove the scale, cook on low heat



21. Put spices and dried coriander herbs crushed in a saucepan



22. Stir the contents of the saucepan



23. Cover the saucepan with a lid, cook on low heat



24. Pour the soup and put the chicken drumstick in a plate