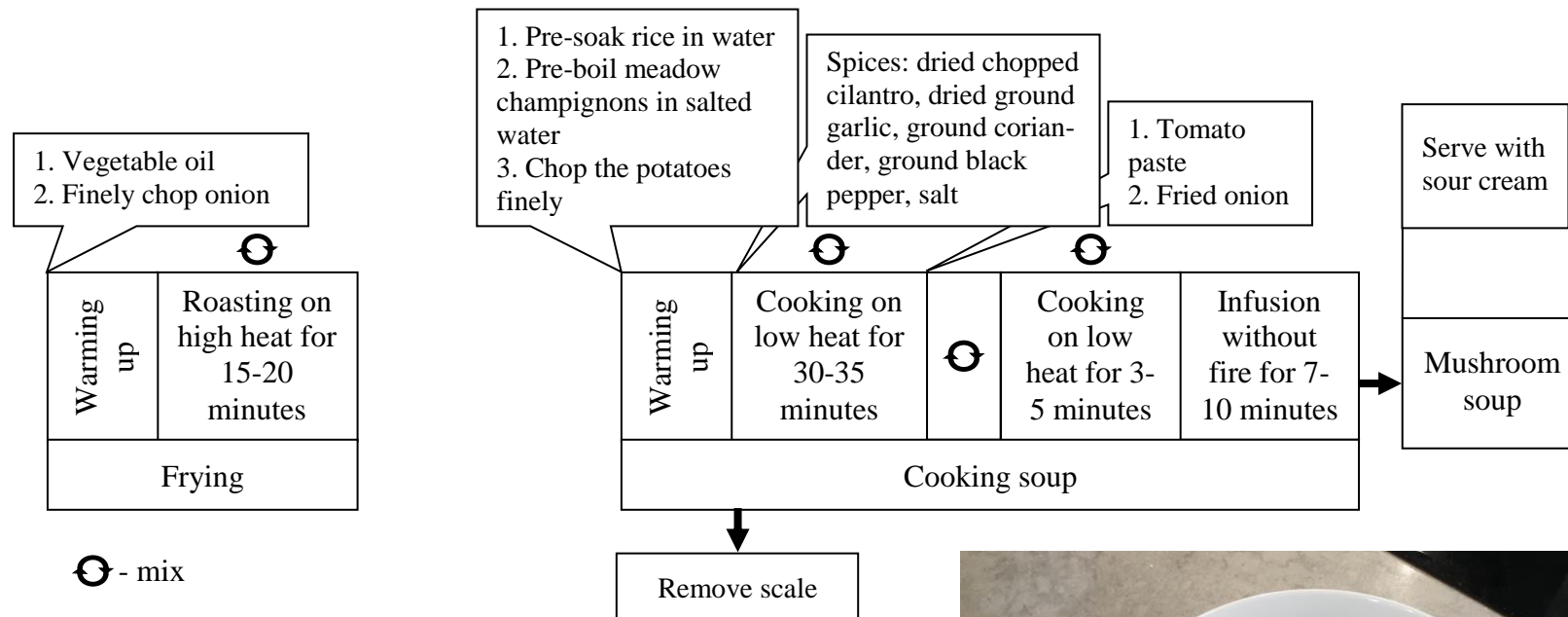
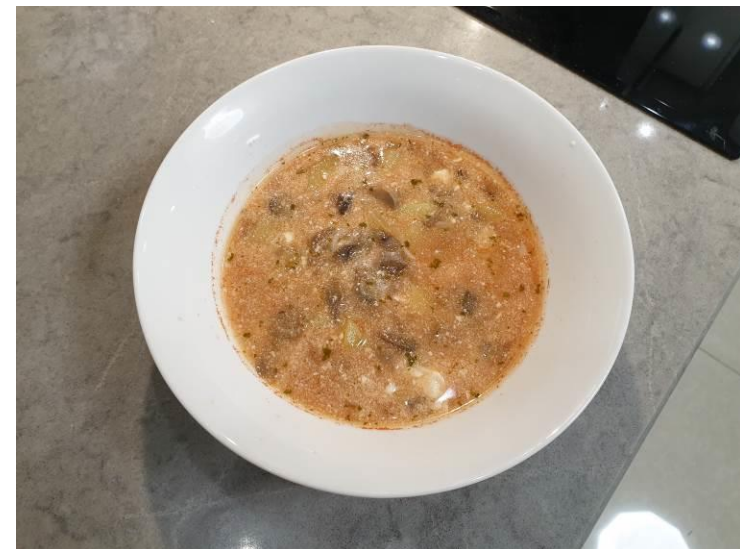


## Mushroom tomato soup with rice and potatoes "Summer" (khurs.ru - 2023)



1. Meadow champignons boiled – 400 g
2. Potatoes – 0.8-0.9 kg
3. Onion – 150-200 g
4. Rice "Extra Basmati"
5. Vegetable oil – 30-35 g
6. Tomato paste – 50-60 g
7. Sour cream with a fat content of 15-20% - to taste
8. Dried chopped coriander greens – 1 tablespoon
9. Dried ground garlic – 0.5 teaspoons
10. Ground coriander – 0.4 teaspoons
11. Ground black pepper – 0.3 teaspoons
12. Salt – 1 tablespoon
13. Water – 2.5-3 liters



## Mushroom tomato soup with rice and potatoes "Summer"



1. Take meadow champignons boiled



2. Take rice "Extra Basmati"



3. Soak rice in water



4. Peel potatoes



5. Cut potatoes finely



6. Take tomato paste



7. Peel onion



8. Cut onion very finely



9. Take vegetable oil



10. Measure the proportions of spices



11. Put a frying pan with vegetable oil on fire



12. Put the onion in a frying pan, fry over high heat



## Mushroom tomato soup with rice and potatoes "Summer"



13. Periodically stir, fry until golden-ochre color.



14. Put a pot of water on the fire



15. Put the rice in a saucepan



16. Put the boiled meadow champignons in a saucepan



17. Put the potatoes in a saucepan



18. Remove the scale, put the spices in a saucepan



19. Cook on low heat



20. Put the tomato paste in a saucepan, mix the soup



21. Put the fried onion in a saucepan, cook for a few minutes



22. We serve soup on the table



23. Add sour cream



24. Mix sour cream with soup