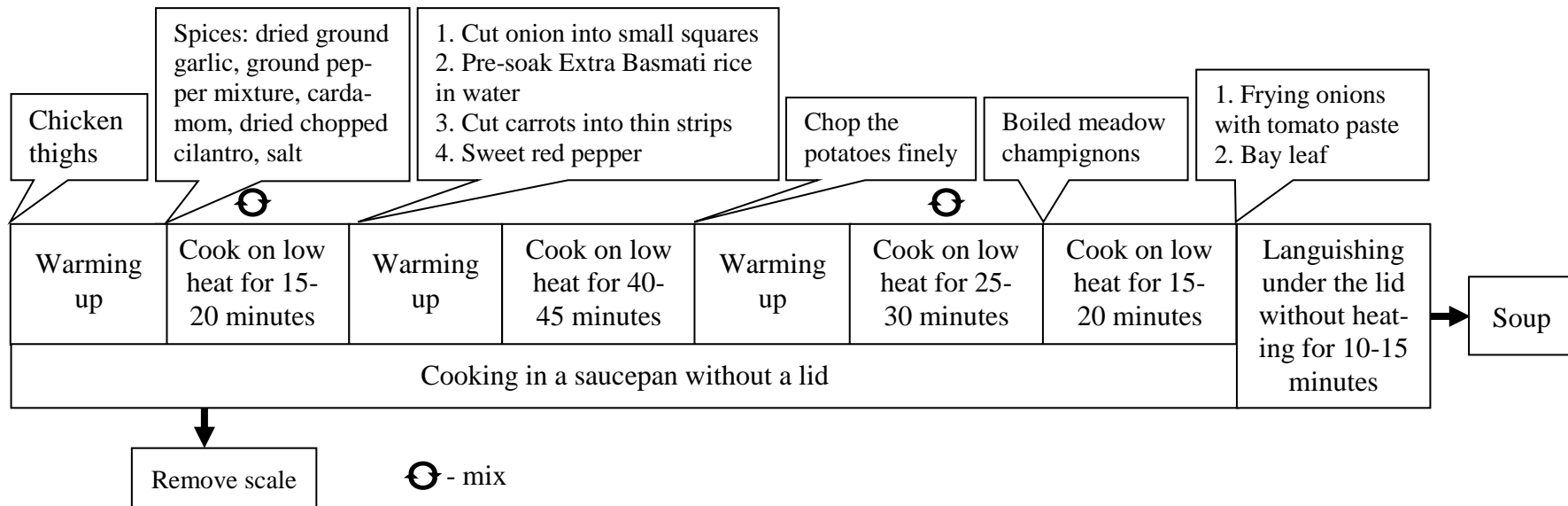


Tomato soup with chicken thighs and meadow champignons "Third ring" (khurs.ru - 2023)



1. Chicken thighs – 1.9 kg
2. Rice "Extra Basmati" – 160 g
3. Potatoes – 350-400 g
4. Onion – 200 g
5. Carrots – 100 g
6. Sweet red pepper – 150-200 g
7. Meadow champignons boiled – 180-200 g
8. Vegetable oil – 30-40 g
9. Tomato paste – 90-100 g
10. Dried ground garlic – 0.3-0.4 teaspoons
11. Ground pepper mixture – 0.3 teaspoons
12. Dried chopped coriander greens – 1 tablespoon
13. Cardamom – 0.5-0.7 teaspoons
14. Salt – 1-1.5 tablespoons
15. Water – 2.5-3 liters



Tomato soup with chicken thighs and meadow champignons "Third ring"



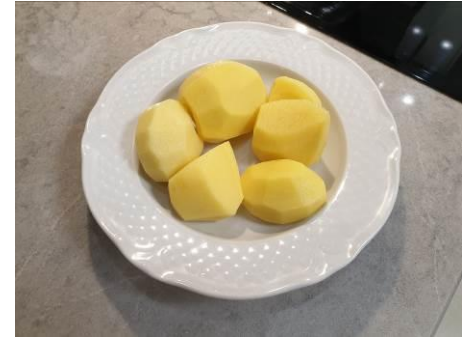
1. Take the chilled chicken thighs



2. Take the Extra Basmati rice



3. Soak the rice in water



4. Peel the potatoes



5. Finely chop the potatoes



6. Take boiled frozen meadow mushrooms



7. Peel the onion



8. Finely chop the onion



9. Take sweet red pepper



10. Cut sweet red pepper into small squares



11. Take carrots



12. Cut the carrots into thin strips

Tomato soup with chicken thighs and meadow champignons "Third ring"



13. We make up the proportions of spices



14. We take vegetable oil



15. We take tomato paste



16. We put a pot of water on the fire



17. Put the chicken thighs in a saucepan, cook on low heat



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



19. Put the onion in a saucepan



20. Put the rice in a saucepan



21. Put the carrots in a saucepan



22. Put sweet red pepper in a saucepan, cook on low heat



23. Put potatoes in a saucepan



24. Stir the contents of the pan, cook over low heat

Tomato soup with chicken thighs and meadow champignons "Third ring"



25. Put the boiled meadow champignons in a saucepan



26. Stir the contents of the saucepan



27. Put a frying pan with vegetable oil on the fire



28. Put onions in a frying pan, fry over high heat



29. Stir, fry the onion until golden-ochre shade of color



30. Put the tomato paste in a frying pan



31. Mix the onion and tomato paste
32. Put the roasting in a saucepan



32. Put the roasting in a saucepan



33. Mix the contents of the saucepan



34. Put the bay leaf in the saucepan



35. Cover the saucepan with a lid and simmer without fire



36. We serve the soup on the table