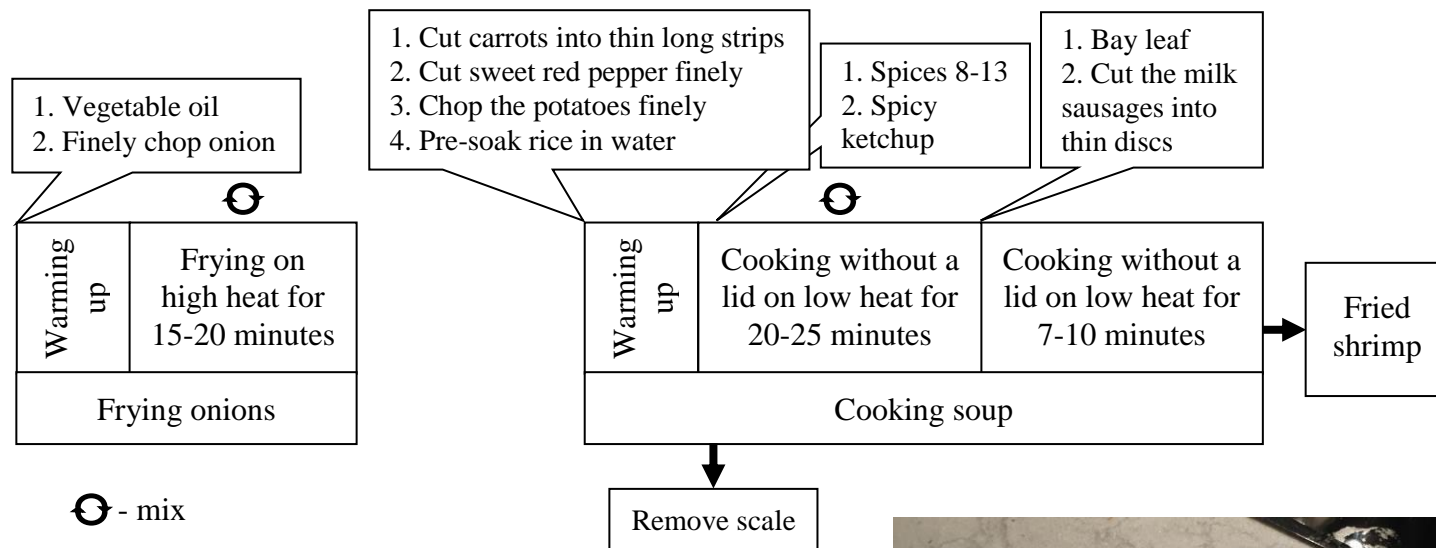


Soup with sausages "Student" (khurs.ru - 2023)



1. Basmati Extra rice – 250 g
2. Milk sausages – 800-900 g
3. Onion – 350 g
4. Potatoes – 750-800 g
5. Carrots – 80 g
6. Sweet red pepper – 80 g
7. Heinz hot ketchup – 60 g
8. Dried chopped coriander greens – 1 tablespoon
9. Dried ground garlic – 0.4-0.5 teaspoons
10. Utsho – 0.3 teaspoons
11. Cardamom – 0.2 tablespoons
12. Bay leaf – 5-7 pcs.
13. Salt – 1.2 tablespoons
14. Vegetable oil – 20-30 g
14. Water – 2.5-3.0 l



Soup with sausages "Student"



1. Cut the milk sausages into thin discs



2. Take the Basmati Extra rice



3. Soak the rice in water



4. Peel the onion



5. Cut onion finely



6. Peel and cut carrots into thin long strips



7. Take sweet red pepper



8. Cut sweet red pepper finely



9. Peel potatoes



10. Cut the potatoes finely



11. We measure out the sharp ketchup "Heinz"



12. We take vegetable oil

Soup with sausages "Student"



13. We measure spices



14. Put a frying pan with oil on the fire, put the onion in the frying pan



15. Fry the onion over high heat until golden-ochre shade



16. Put a pan of water on the fire, put the carrots in the saucepan



17. Put sweet red pepper in a saucepan



18. Put potatoes in a saucepan



19. Put the rice "Basmati Extra" in a saucepan



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



21. Put the spicy Heinz ketchup in a saucepan, cook low heat



22. Put the bay leaf in a saucepan



23. Put the sausages in a saucepan, cook the soup on low heat



24. Serve on the table