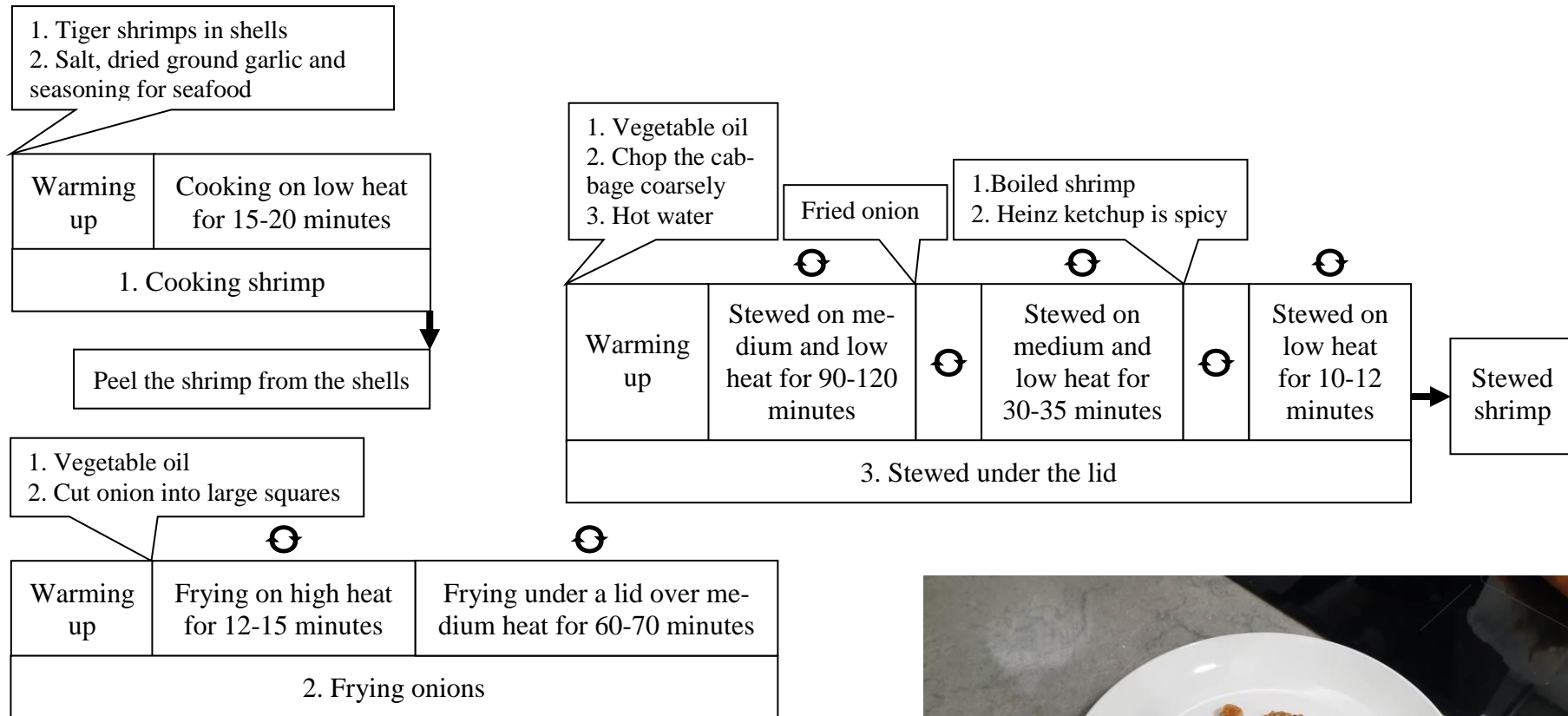


Stewed shrimp with cabbage and onion "Sea caprice" (khurs.ru - 2023)



1. Tiger shrimp – 1 kg
2. White cabbage – 2.8-3 kg
3. Onion – 1.3-1.4 kg
4. Dried ground garlic – 0.3 tablespoons
5. Seasoning for seafood - 2 tablespoons
6. Heinz hot ketchup – 640 g
7. Vegetable oil – 70-80 g
8. Salt - 1 tablespoon
9. Water – 2.0-2.5 liters (for cooking shrimp) + 0.3 liters (for stewing cabbage)



Stewed shrimp with cabbage and onion "Sea caprice"



1. Defrost the Tiger shrimp



2. Take the white cabbage



3. Cut the white cabbage coarsely



4. Peel the onion



5. Cut onions into large squares



6. Take Heinz ketchup spicy



7. Take salt, dried garlic and seasoning for seafood



8. Take vegetable oil



9. Put a saucepan of water on the fire, put the shrimp in boiling water



10. Remove the scale, put spices



11. Cook over low heat



12. We clean the shrimps from the shells

Stewed shrimp with cabbage and onion "Sea caprice"



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



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



15. Cover the pan with a lid, fry over medium heat



16. Stir occasionally, fry the onion until golden brown



17. Put the wok on the fire, pour vegetable oil



18. Put the cabbage in the wok, mix, add hot water



19. Cover the wok with a lid, simmer over medium and low heat



20. Add fried onions to the cabbage, mix



21. Cover the wok with a lid and simmer over medium and low heat



22. Put the boiled shrimp in a wok



23. Put the ketchup in a wok, mix, simmer under the lid



24. We serve it on the table