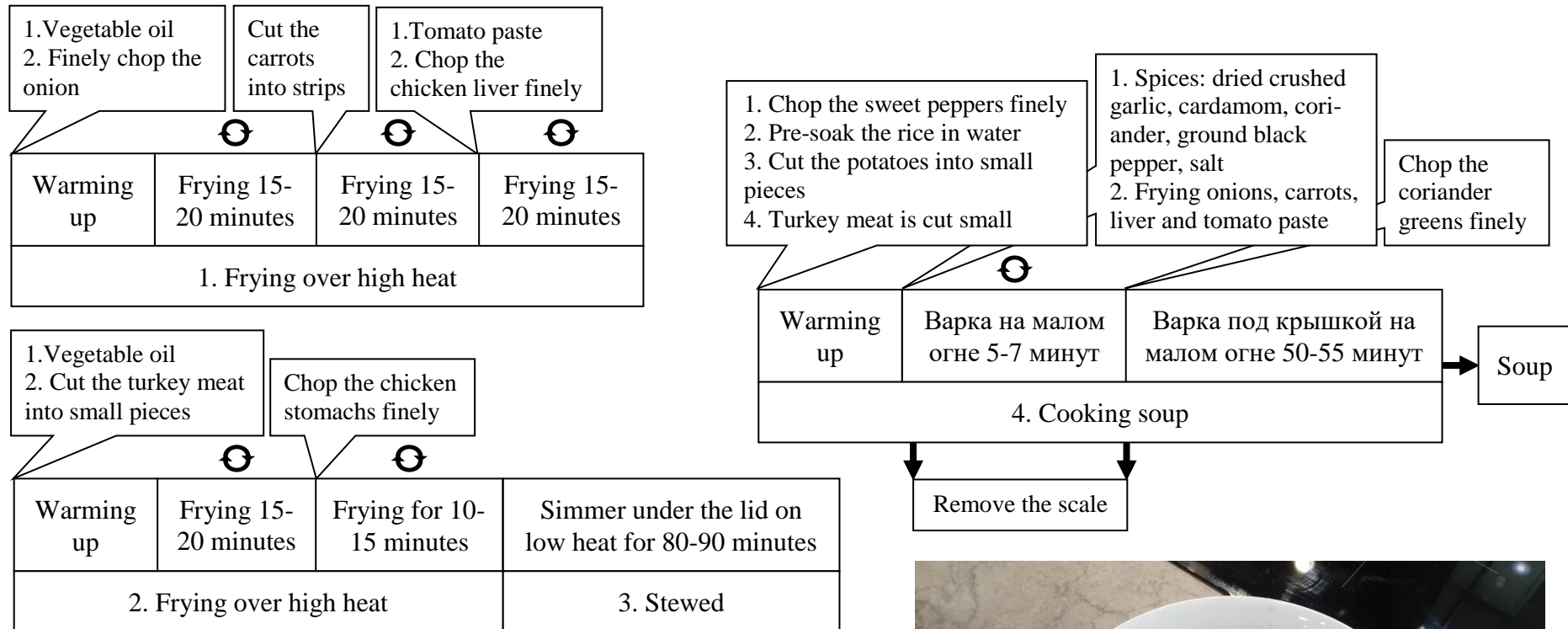


## Rice soup with turkey and chicken giblets "Tomlonyy" (khurs.ru - 2023)



⊕ - mix

- |                               |   |
|-------------------------------|---|
| 1. Turkey thigh meat – 1 kg   | 10. Tomato paste – 30 g                     |
| 2. Chicken liver – 0.5 kg     | 11. Dried crushed garlic – 0.75-1 teaspoon  |
| 3. Chicken stomachs – 0.5 kg  | 12. Cardamom – 0.7-0.8 teaspoons            |
| 4. Potatoes – 1 kg            | 13. Coriander – 0.8-1 teaspoon              |
| 5. Carrots – 100-120 g        | 14. Ground black pepper – 0.2-0.3 teaspoons |
| 6. Sweet peppers – 150-200 g  | 15. Salt – 1.3-1.5 tablespoons              |
| 7. Onion – 100-150 g          | 16. Vegetable oil – 75-80 g                 |
| 8. Rice – 225 g               | 17. Water – 3.4-3.6 liters                  |
| 9. Coriander greens – 20-25 g |   |



## Rice soup with turkey and chicken giblets "Tomlonny"



1. Take the turkey thigh meat



2. Cut the turkey thigh meat small



3. Cut the chicken stomachs finely



4. Cut the chicken liver finely



5. Peel the potatoes



6. Cut the potatoes into small pieces



7. Peel the carrots



8. Cut the carrots into strips



9. Take the sweet peppers



10. Cut the sweet peppers finely



11. Take the onion



12. Chop the onion finely



## Rice soup with turkey and chicken giblets "Tomlonyy"



13. Take rice



14. Soak rice in water



15. Take coriander greens



16. Cut the coriander greens finely



17. Take the tomato paste



18. Open the tomato paste



19. We make up the proportions of spices



20. We take vegetable oil



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



22. Put the onion in the pan



23. Fry the onion over high heat until golden brown



24. Put the carrots in the pan



## Rice soup with turkey and chicken giblets "Tomlonyy"



25. Stir, fry over high heat



26. Put the tomato paste in the pan



27. Put the chicken liver in the pan



28. Mix the contents of the pan



29. Fry over medium heat



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



31. Put the turkey meat in the pan



32. Stir and fry over high heat



33. Put the chicken stomachs in a frying pan



34. Stir, fry over high heat



35. Cover the pan with a lid, simmer over low heat



36. Put a pot of water on the fire



## Rice soup with turkey and chicken giblets "Tomlonyy"



37. Put the sweet peppers in a saucepan



38. Put the pre-soaked rice in a saucepan



39. Put the potatoes in a saucepan



40. We put the fried turkey meat and chicken stomachs



41. Mix, remove the scale, cook over low heat



42. Put the spices in a saucepan, mix



43. Put the fried chicken liver with onions, carrots and tomatoes



44. Stir, remove the scale, cook over low heat



45. Put the coriander greens in a saucepan



46. Cover the pan with a lid, cook over low heat



47. The soup is ready



48. We serve it on the table