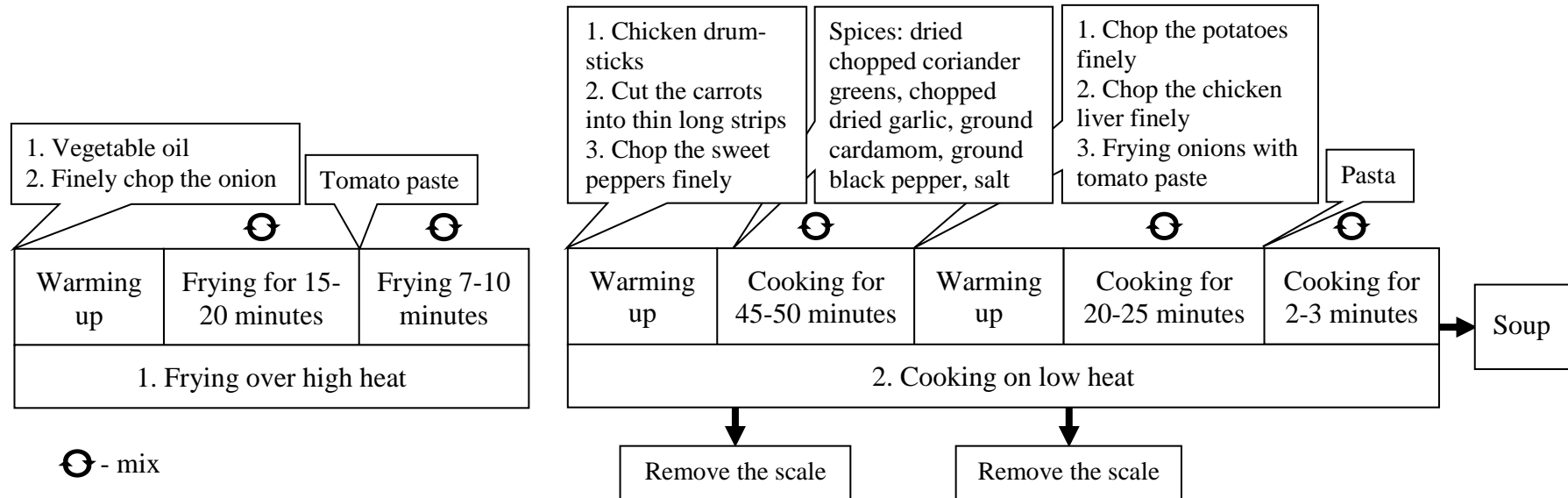


Thick chicken soup "Hearty" (khurs.ru - 2023)



- | | |
|---|---|
| 1. Chicken drumsticks – 1.5-1.8 kg | 9. Cardamom – 0.7-0.8 teaspoons |
| 2. Chicken liver – 0.5-0.9 kg | 10. Dried crushed garlic – 0.5-0.7 table- spoons |
| 3. Potatoes – 0.8-1 kg | 11. Ground black pepper – 0.2-0.3 tea- spoons |
| 4. Carrots – 200-220 g | 12. Salt – 1.3-1.5 tablespoons |
| 5. Sweet peppers – 200-250 g | 13. Vegetable oil – 15-20 g |
| 6. Onion – 200 g | 14. Tomato paste – 50-70 g |
| 7. Noodles – 250-300 g | 15. Water – 3.2-3.6 liters |
| 8. Dried chopped coriander greens – 1- 1.5 tablespoons | |



Thick chicken soup "Hearty"



1. Take the chicken drumsticks



2. Take the chicken liver, cut finely



3. Peel the potatoes



4. Cut the potatoes finely



5. Peel the carrots



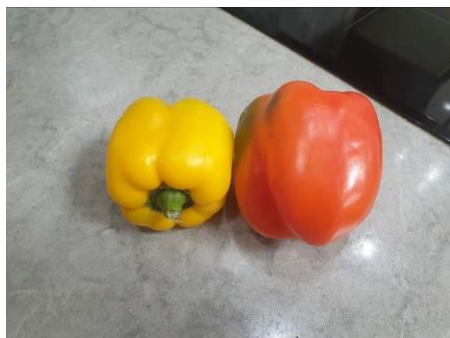
6. Cut the carrots into long thin strips



7. Peel the onion



8. Cut the onion



9. Take sweet peppers



10. Cut sweet peppers finely



11. Take noodles



12. Take tomato paste

Thick chicken soup "Hearty"



13. Take vegetable oil



14. Make up the proportions of spices



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



16. Put the onion in the pan



17. Fry the onion over high heat, mix



18. Fry the onion until golden brown



19. Put the tomato paste in a frying pan



20. Stir the contents of the pan, fry over high heat



21. Put a saucepan of water on the fire



22. Put the chicken drumsticks and carrots in a saucepan



23. Put the sweet peppers in a saucepan



24. Bring to a boil, remove the scale pan

Thick chicken soup "Hearty"



25. Put the spices in a saucepan, cook over low heat



26. Put the potatoes in a saucepan



27. Stir the contents of the saucepan



28. Put the roast in a saucepan



29. Mix the contents of the saucepan



30. Remove excess vegetable oil



31. Put the chicken liver in a saucepan, cook over low heat



32. Stir the contents of the saucepan



33. Remove the scale



34. Cook over low heat



35. Put the noodles in a saucepan, stir, cook over low heat



36. We serve it on the table