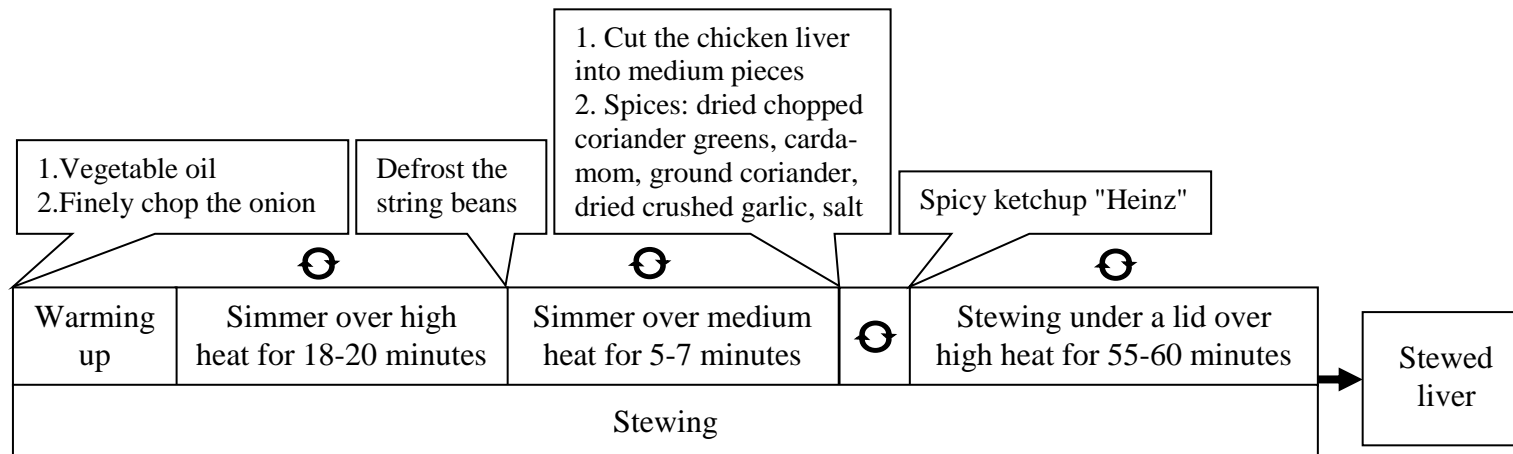


## Stewed chicken liver with string beans and onions "Bonus" (khurs.ru - 2023)



⊕ - mix

1. Chicken liver – 0.8-0.9 kg
2. Onion – 0.85 kg
3. String beans – 700 g
4. Heinz hot ketchup – 100 g
5. Vegetable oil – 25-30 g
6. Dried chopped coriander greens – 1 tablespoon
7. Cardamom – 0.35-0.4 tablespoons
8. Coriander – 0.35-0.4 tablespoons
9. Dried crushed garlic – 0.3-0.4 tablespoons
10. Salt - 1.0 tablespoon



## Stewed chicken liver with string beans and onions "Bonus"



1. Cut the chicken liver into medium pieces



2. Peel the onion



3. Cut the onion finely



4. Take the string beans



5. Defrost the string beans



6. Make up the proportions of spices



7. Mix the spices



8. Take vegetable oil



9. Take the spicy Heinz ketchup



10. Put the wok with vegetable oil on the fire



11. Put the onion in the wok



12. Mix the contents of the wok

## Stewed chicken liver with string beans and onions "Bonus"



13. Cover the wok with a lid, simmer over high heat



14. Put the string beans in the wok



15. Mix the contents of the wok



16. Cover the wok with a lid, simmer over medium heat



17. Put the chicken liver in the wok



18. Put the spices in the wok



19. Put the spicy ketchup "Heinz"



20. Mix the contents of the wok



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



22. Mix the contents of the wok



23. Cover the wok with a lid, simmer over low heat



24. We serve it on the table