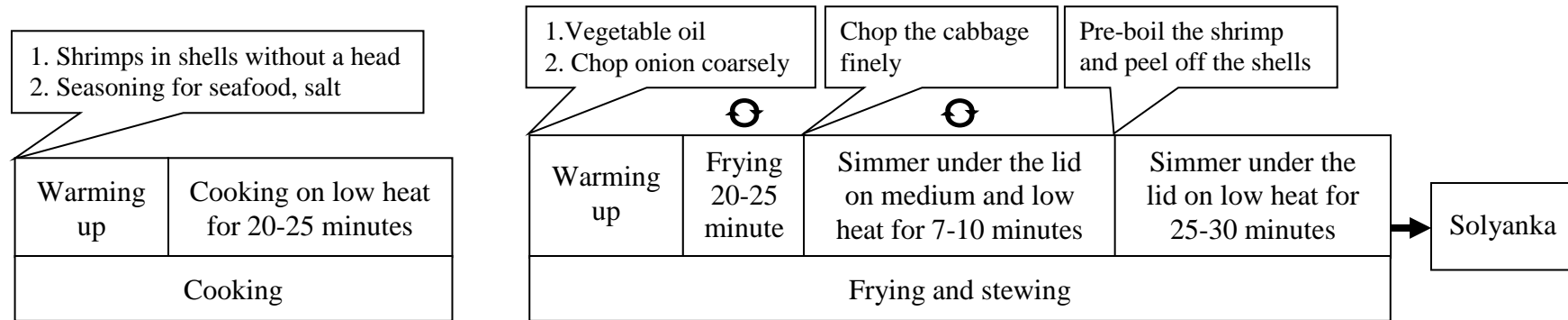


Solyanka with giant shrimps, cabbage and onions "Morning breeze 2" (khurs.ru - 2023)



☞ - mix

1. Large shrimp in shells without a head – 1.0 kg
2. White cabbage – 1.1 kg
3. Onion – 1.0 kg
4. Vegetable oil – 70-80 g
5. Heinz hot ketchup – 320 g
6. Seasoning for seafood – 1.5-2.0 tablespoons
7. Salt – 1.0 tablespoon
8. Water – 3-3.5 liters



Solyanka with giant shrimps, cabbage and onions "Morning breeze 2"



1. Take large shrimp in a shell without a head



2. Take white cabbage



3. Cut cabbage finely



4. Take onion



5. Cut the onion coarsely



6. Make up the proportions of spices



7. Take vegetable oil



8. Take the spicy ketchup "Heinz"



9. Put a saucepan of water on the fire



10. Put the shrimp in a saucepan



11. Remove the scale, put the spices, cook over low heat



12. Boiled shrimps are cleaned from shells

Solyanka with giant shrimps, cabbage and onions "Morning breeze 2"



13. Put a frying pan with oil on the fire



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



15. Stir occasionally, fry until golden brown



16. Put the cabbage in the pan



17. Stir occasionally, fry over high heat



18. Cover the pan with a lid, simmer over medium and low heat



19. Remove the lid from the pan, mix



20. Put the boiled shrimp in the pan



21. Put the spicy Heinz ketchup in a frying pan



22. Stir



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



24. We serve it on the table