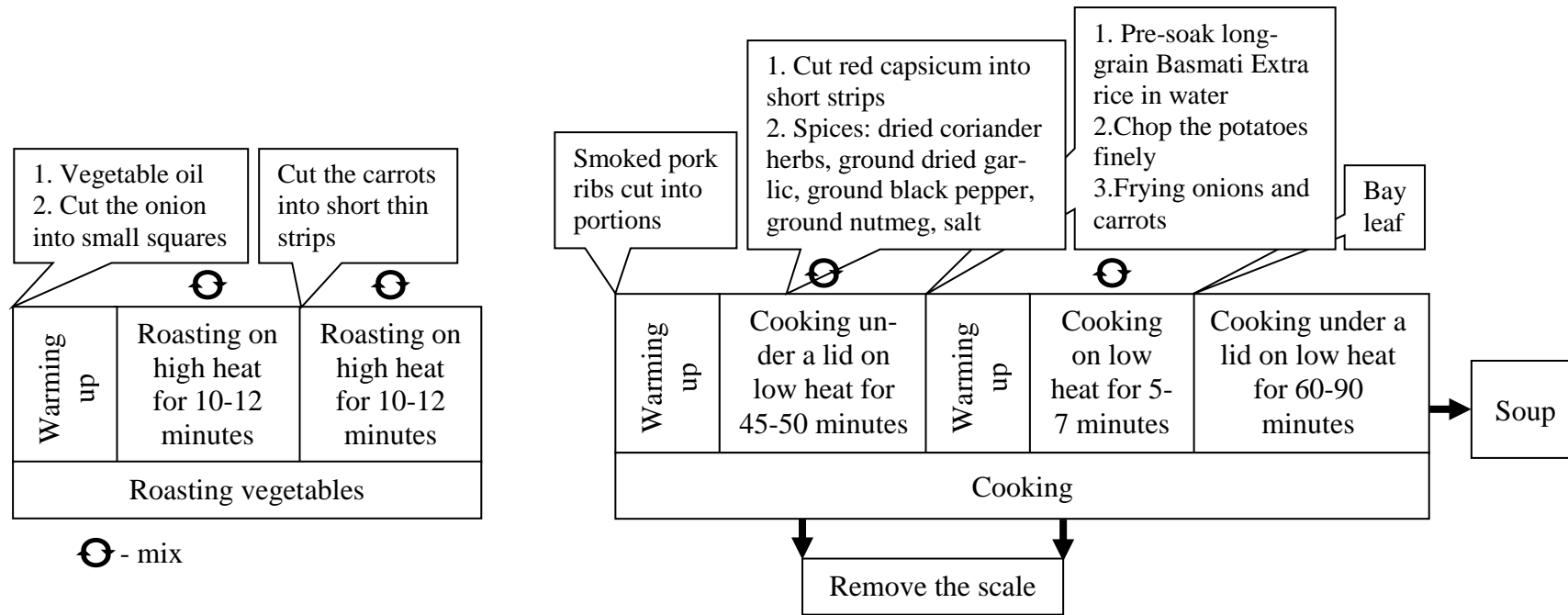


Soup with smoked ribs, rice and potatoes "Fairy Tale" (khurs.ru - 2023)



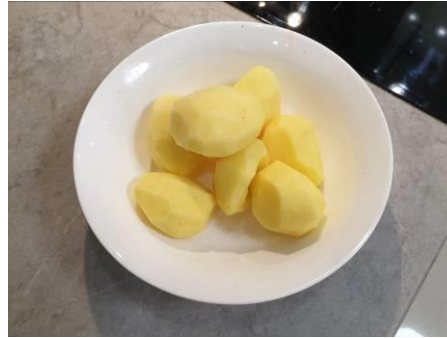
1. Smoked pork ribs – 1.6 kg
2. Potatoes – 0.6 kg
3. Onion – 150-180 g
4. Carrots – 150 g
5. Red capsicum – 70 g
6. Long-grain Basmati Extra rice – 275 g
7. Tomato paste – 70 g
8. Dried chopped coriander greens – 1-1.5 tablespoons
9. Dried ground garlic – 0.5 tablespoons
10. Ground black pepper – 0.35-0.4 teaspoons
11. Ground nutmeg – 0.5 teaspoons
12. Vegetable oil – 30-35 g
13. Salt – 1-1.5 tablespoons
14. Water – 4-4.5 liters



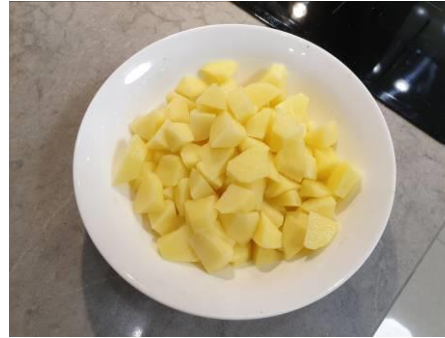
Soup with smoked ribs, rice and potatoes "Fairy Tale"



1. Take smoked pork ribs



2. Peel potatoes



3. Cut potatoes finely



4. Take red capsicum



5. Cut the red capsicum into short strips



6. Peel the carrots



7. Cut the carrots into short cubes



8. Take the onion



9. Peel the onion



10. Cut the onion into small squares



11. Measure the long-grain rice "Basmati Extra"



12. Soak the rice in water

Soup with smoked ribs, rice and potatoes "Fairy Tale"



13. Take tomato paste



14. Make up the proportions of spices



15. Take vegetable oil



16. Put the pan on the fire



17. Pour vegetable oil into a frying pan



18. Put onions in a frying pan



19. Fry until golden brown over high heat for



20 minutes. Put the carrots in the pan



21. Stir, fry over high heat



22. Put the tomato paste in a frying pan



23. Mix the contents of the pan



24. Fry over high heat

Soup with smoked ribs, rice and potatoes "Fairy Tale"



25. Put a pan of water on the fire



26. Put the smoked pork ribs in a saucepan



27. After boiling the water, remove the scale, cook over low heat



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



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



30. Put the rice in a saucepan, cook over low heat



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



32. Put the fried onions and carrots in a saucepan



33. Mix the contents of the saucepan



34. Put the bay leaf in the saucepan



35. Cover the saucepan with a lid, cook over low heat



36. We serve it on the table