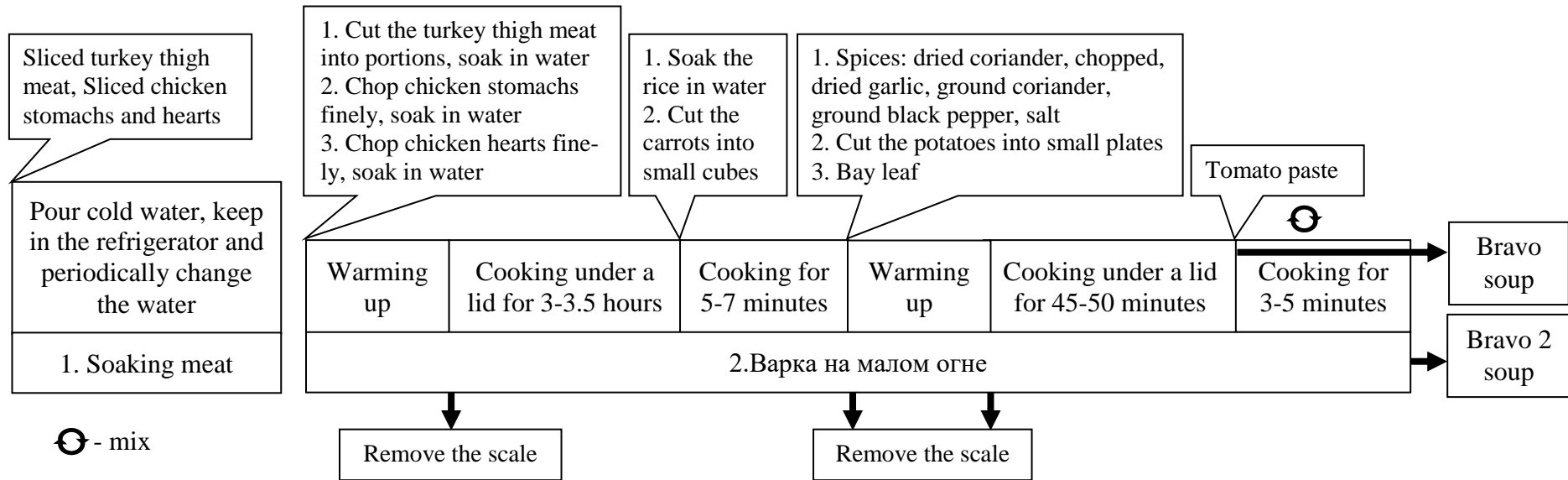


Rice soups with turkey meat and chicken giblets "Bravo" and "Bravo 2" (khurs.ru - 2024)



1. Turkey thigh meat – 1.3 kg
2. Chicken hearts – 0.55 kg
3. Chicken stomachs – 0.55 kg
4. Potatoes – 0.9-1 kg
5. Carrots – 120-130 g
6. Basmati rice – 200 g
7. Dried coriander greens, chopped - 1 tablespoon
8. Ground coriander – 0.5 tablespoons
9. Dried crushed garlic – 0.4 tablespoons
10. Ground black pepper – 0.2-0.3 teaspoons
11. Salt – 1.2-1.3 tablespoons
12. Bay leaf
13. Tomato paste – 50-70 g
14. Water – 3.2-3.6 liters



Rice soups with turkey meat and chicken giblets "Bravo" and "Bravo 2"



1. Take the turkey thigh meat



2. Cut the turkey meat in portions



3. Soak and rinse the turkey thigh meat



4. Take the chicken stomachs



5. Cut chicken stomachs finely



6. Soak and rinse chicken stomachs



7. Take chicken hearts



8. Cut chicken hearts finely



9. Soak and rinse the chicken hearts



10. Peeling potatoes



11. We cut potatoes into small plates



12. Peeling carrots

Rice soups with turkey meat and chicken giblets "Bravo" and "Bravo 2"



13. Cut carrots into small cubes



14. Take Basmati rice



15. Soak rice in water



16. Take tomato paste



17. We make up the proportions of spices



18. Put a saucepan with water on the fire



19. Put the chicken hearts in a saucepan



20. Put the chicken stomachs in a saucepan



21. Put the turkey meat, after boiling, remove the scale



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



23. Put the rice in the saucepan



24. Put the carrots in the saucepan

Rice soups with turkey meat and chicken giblets "Bravo" and "Bravo 2"



25. Remove the scale



26. Put the spices in a saucepan, cook over medium heat



27. Put the potatoes in a saucepan, remove the scale



28. Put the bay leaf in a saucepan



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



30. "Bravo" is served on the table



31. Put the tomato paste in a saucepan, mix, cook over low heat



32. "Bravo 2" is served on the table