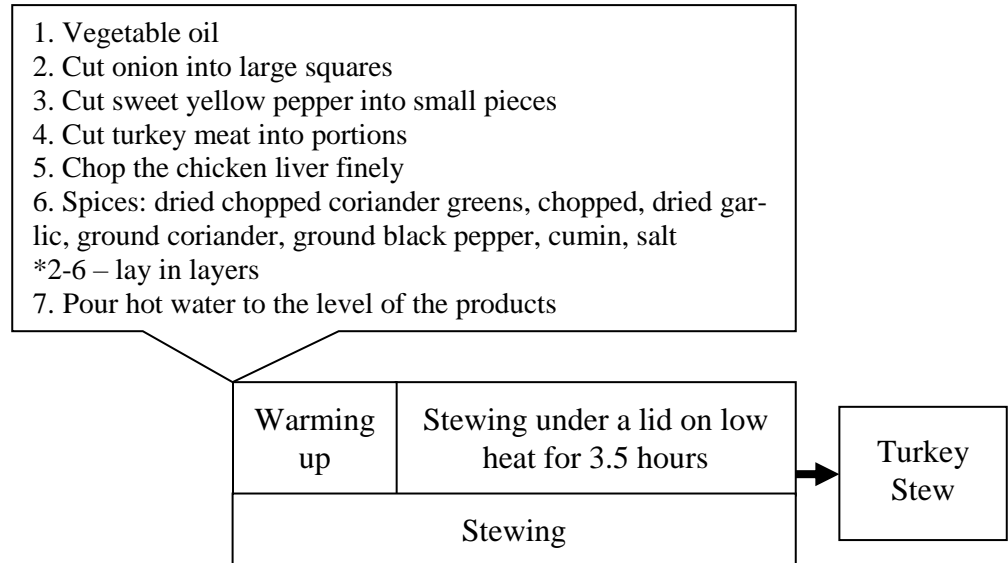


Stewed turkey and chicken liver with vegetables "For the holiday" (khurs.ru - 2024)



1. Turkey thigh meat – 2.5 kg
2. Chicken liver – 1.3 kg
3. Onion – 1.2 kg
4. Sweet yellow pepper – 900-950 g
5. Dried chopped coriander greens – 1 tablespoon
6. Dried crushed garlic – 0.3-0.4 tablespoons
7. Ground coriander – 0.3-0.35 tablespoons
8. Ground black pepper – 0.2-0.25 tablespoons
9. Cumin – 0.5-0.6 tablespoons
10. Salt - 1.1-1.3 tablespoons
11. Vegetable oil – 30-35 g
12. Hot water – 1.5-2 liters



Stewed turkey and chicken liver with vegetables "For the holiday"



1. Take the turkey thigh meat



2. Cut the turkey thigh meat in portions



3. Cut the chicken liver finely



4. Peel the onion



5. Cut the onion into large squares



6. Take the sweet yellow peppers



7. Cut the sweet yellow peppers small



8. Make up the proportions of spices



9. Mix the spices



10. Take vegetable oil



11. Pour vegetable oil on the bottom of the saucepan



12. Put a layer of onion in a saucepan

Stewed turkey and chicken liver with vegetables "For the holiday"



13. Put a layer of sweet yellow pepper in a saucepan



14. Put a layer of turkey meat in a saucepan



15. Put a layer of chicken liver in a saucepan



16. Put a layer of onion and some spices in a saucepan



17. Put a layer of sweet yellow pepper in a saucepan



18. Put a layer of turkey meat in a saucepan



19. Put a layer of chicken liver in a saucepan



20. Put some of the spices in a saucepan



21. Put a layer of onion in a saucepan



22. Pour hot water into a saucepan



23. Cover the saucepan with a lid, stewed over low heat



24. We serve it on the table