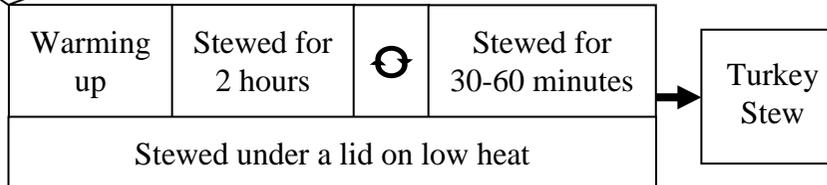


Stewed turkey and chicken liver with vegetables "For the holiday 2" (khurs.ru - 2024)

1. Vegetable oil
2. Cut onion into short strips
3. Chop the sweet yellow pepper finely
4. Cut red capsicum into short strips
5. Cut turkey meat into portions
6. Chop the chicken liver finely
7. Spices: dried chopped coriander greens, dried garlic, ground coriander, ground black pepper, cumin, salt, bay leaf
- *2-7 – lay in layers
8. Pour hot water to the level of the products
9. Stir the tomato paste with water in the surface layer of the products



⌚ - mix

1. Turkey thigh meat – 1.5 kg
2. Chicken liver – 650 g
3. Onion – 600 g
4. Sweet yellow pepper – 3 pcs.
5. Red capsicum – 2 pcs.
6. Dried chopped coriander greens – 1 table-
spoon
7. Dried crushed garlic – 0.4-0.5 tablespoons
8. Ground coriander – 0.3-0.4 tablespoons
9. Ground black pepper – 0.2-0.3 tablespoons
10. Salt - 1.0-1.1 tablespoons
11. Bay leaf
12. Tomato paste – 50-70 g
13. Vegetable oil – 30-35 g
14. Hot water – 1.5-2 liters



Stewed turkey and chicken liver with vegetables "For the holiday 2"



1. Cut the turkey thigh meat in portions



2. Cut the chicken liver finely



3. Peel the onion



4. Cut the onion into short strips



5. Take the sweet yellow peppers



6. Cut the sweet yellow peppers finely



7. Take the red capsicum



8. Cut the red capsicum into short strips



9. We make up the proportions of spices



10. Mix the spices



11. Take vegetable oil



12. Take tomato paste

Stewed turkey and chicken liver with vegetables "For the holiday 2"



13. Take a saucepan



14. Pour vegetable oil on the bottom of the saucepan



15. Put a layer of onion in a saucepan



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



17. Put a layer of red capsicum 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. Put the bay leaf in a saucepan



23. Put a layer of sweet yellow pepper in a saucepan capsicum in a saucepan



24. Put a layer of red capsicum in a saucepan

Stewed turkey and chicken liver with vegetables "For the holiday 2"



25. Put a layer of turkey meat in a saucepan



26. Put a layer of chicken liver in a saucepan



27. Put some of the spices in a saucepan



28. Put a layer of onion in a saucepan



29. Pour hot water to the level of the products



30. Put the spicy ketchup "Heinz" in a saucepan



31. With a spoon, stir the ketchup with the top layer of products



32. Cover the saucepan with a lid, simmer over low heat



33. Remove the lid, mix the contents of the pan



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



35. In a flat plate, it can be served as a main course



36. In a deep dish, you can serve it as a thick soup