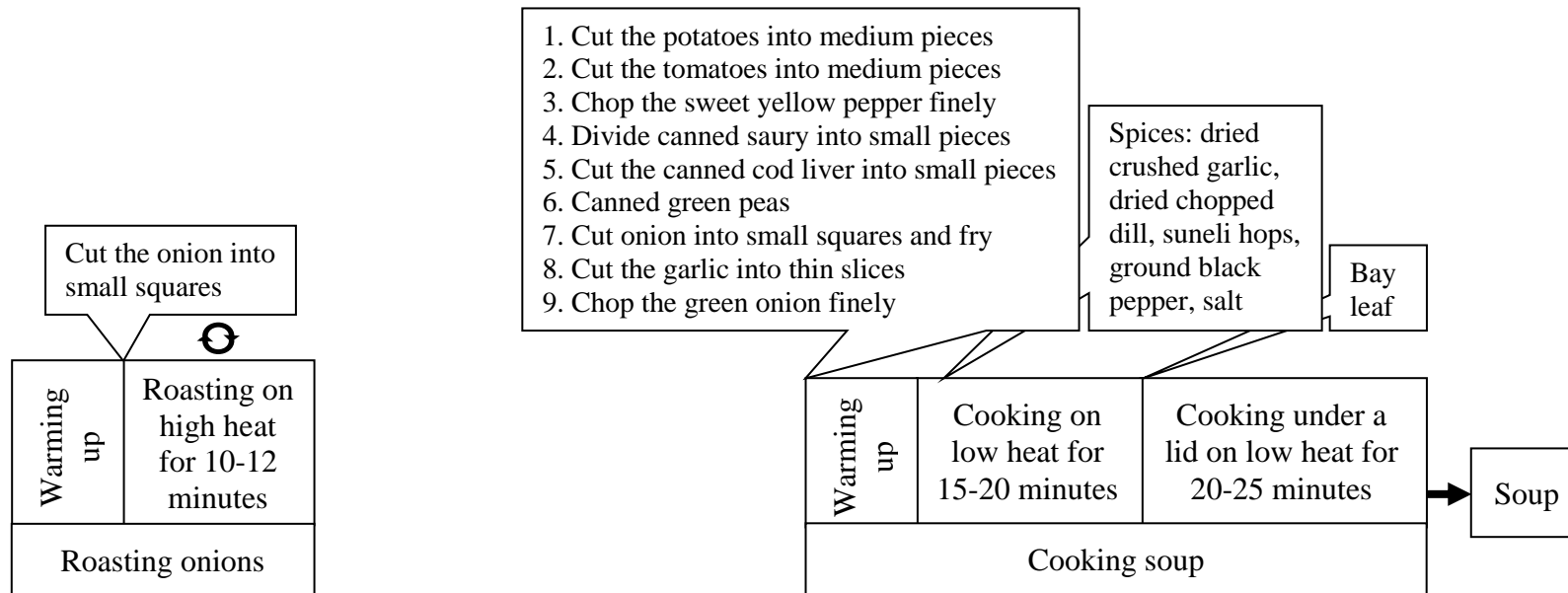


## Soup with canned saury and cod liver "Quick 2" (khurs.ru - 2020)



1. Canned saury – 2 cans
2. Canned cod liver – 1 jar
3. Potatoes – 800-900 g
4. Red tomatoes – 300 g
5. Canned green peas – 1 jar
6. Sweet yellow pepper – 75-100 g
7. Onion – 250-300 g
8. Green onion – 80-100 g
9. Garlic – 4-5 cloves
10. Dried ground garlic – 0.3-0.5 tablespoons
11. Dried chopped dill – 1 tablespoon
12. Hops-suneli – 0.5 teaspoons
14. Ground black pepper – 0.2-0.3 teaspoons
15. Salt – 1 tablespoon
16. Vegetable oil – 35-40 g
17. Bay leaf
18. Water – 2.5-3 liters

Remove the scale

☺ - mix



## Soup with canned saury and cod liver "Quick 2"



1. Take canned saury



2. Take canned cod liver



3. Cut cod liver into small pieces



4. Take canned green peas



5. Take out the potatoes



6. Peel the potatoes



7. Cut the potatoes into medium pieces



8. Peel the onion



9. Cut the onion into small squares



10. Chop the green onion finely



11. Cut tomatoes into medium pieces



12. Cut the sweet yellow pepper finely

## Soup with canned saury and cod liver "Quick 2"



13. Cut garlic into thin slices



14. Measure the proportions of spices



15. Take vegetable oil



16. We put a frying pan with vegetable oil on the fire



17. Put the onion in a frying pan



18. Fry the onion over high heat until golden brown



19. Put a saucepan of water on the fire



20. Put the potatoes in the saucepan



21. Put the tomatoes in a saucepan



22. Put sweet yellow pepper in a saucepan



23. Put saury and cod liver in a saucepan



24. Put canned green peas in a saucepan

## Soup with canned saury and cod liver "Quick 2"



25. Put the green onion in a saucepan



26. Put the fried onion in a saucepan



27. Mix the contents of the saucepan, remove the scale



28. Put the spices in the saucepan



29. Stir the contents of the pan, cook over low heat



30. Put the bay leaf in a saucepan



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



32. We serve it on the table