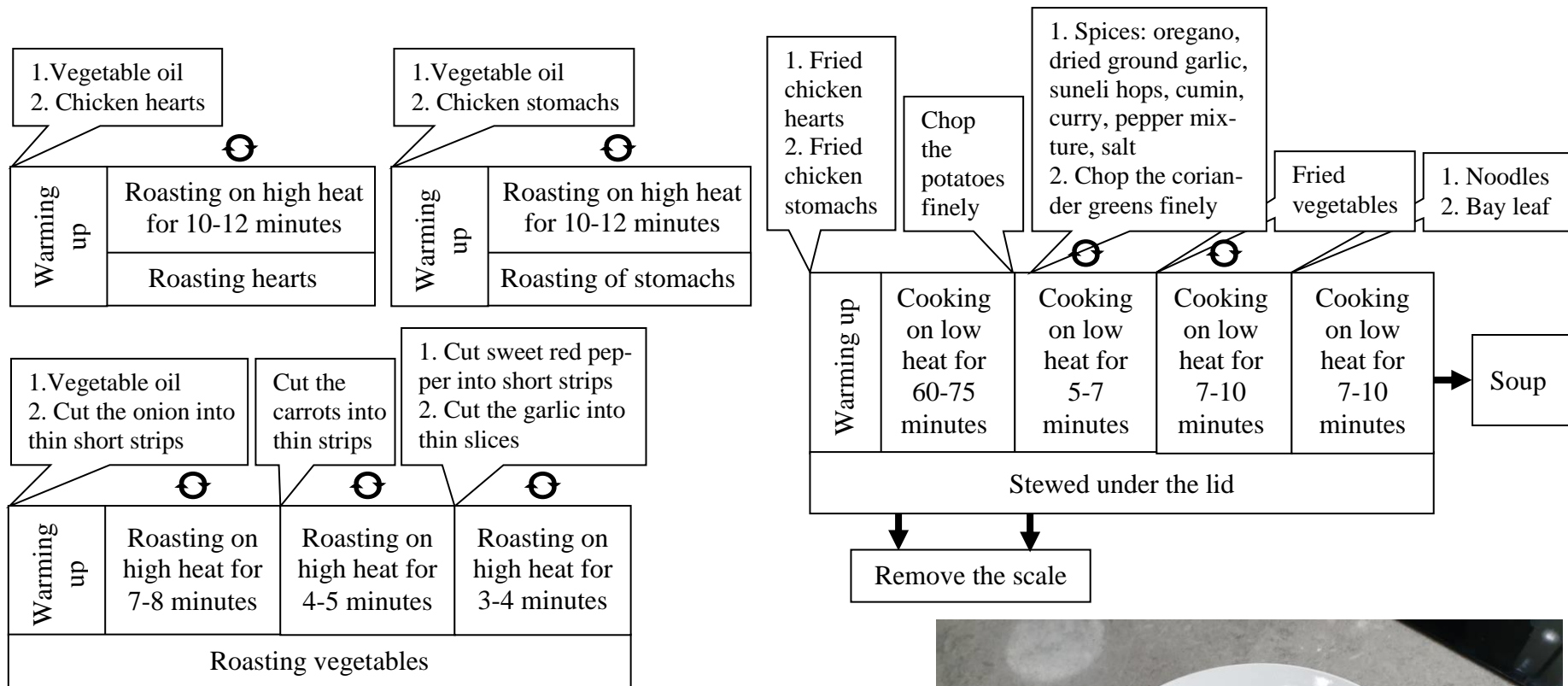


Soup with chicken giblets "Lagman chicken" (khurs.ru - 2020)



⊗ - mix

1. Chicken hearts – 1-1.1 kg
2. Chicken stomachs – 1-1.1 kg
3. Potatoes – 0.8 kg
4. Onion – 300 g
5. Carrots – 200-250 g
6. Sweet red pepper – 200-250 g
7. Garlic – 5-6 cloves
8. Noodles – 250 g
9. Tomato paste – 130-140 g
10. Coriander greens – 35 g
11. Vegetable oil – 80-100 g
12. Oregano – 1 tablespoon
13. Dried ground garlic – 0.5-0.7 table-
spoons
14. Hops-suneli – 0.5-0.7 teaspoons
15. Cumin – 0.5-0.7 tablespoons
16. Curry – 0.5 teaspoons
17. Pepper mixture – 0.3-0.4 teaspoons
18. Salt – 1.5 tablespoons
19. Bay leaf
20. Water – 3-3.5 liters



Soup with chicken giblets "Lagman chicken"



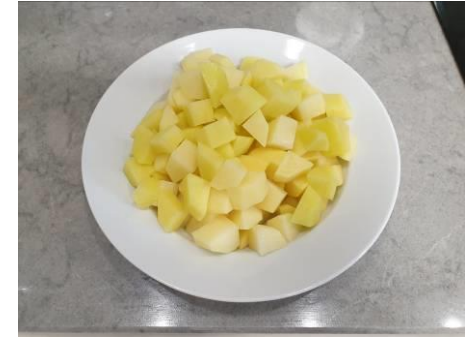
1. Take the chilled chicken hearts



2. Take the chilled chicken stomachs



3. Take the potatoes



4. Peel and cut the potatoes finely



5. Peel the carrots



6. Cut the carrots into thin strips



7. Take the onion



8. Peel and cut the onion into thin short strips



9. Take the sweet red pepper



10. Cut the sweet red pepper into thin short strips



11. Peel the garlic



12. Cut the garlic into thin plates

Soup with chicken giblets "Lagman chicken"



13. Take the noodles



14. Break the noodles short



15. We make up the proportions of spices



16. We take vegetable oil



17. Take tomato paste



18. Measure out the tomato paste



19. Take the coriander greens



20. Cut the coriander greens finely



21. Put a frying pan with oil on the fire



22. Put the chicken stomachs in a frying pan



23. Fry the chicken stomachs over high heat



24. Put the fried chicken stomachs on a plate

Soup with chicken giblets "Lagman chicken"



25. Put a frying pan with oil on the fire



26. Put the chicken hearts in the pan



27. Fry the chicken hearts over high heat



28. Put the fried chicken hearts on a plate



29. Put a frying pan with oil on the fire



30. Put the onion in a frying pan, fry over high heat



31. Fry the onion until golden brown



32. Put the carrots in the pan



33. Mix the contents of the pan, fry over high heat



34. Put the sweet red pepper in the pan



35. Put the garlic in a frying pan



36. Stir the contents of the pan, fry over medium heat

Soup with chicken giblets "Lagman chicken"



37. Put a saucepan of water on the fire, put chicken hearts



38. Put chicken stomachs in a saucepan



39. Cook over low heat, remove the scale



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



41. Put the spices in a saucepan



42. Put the coriander greens in a saucepan, cook over low heat



43. Put the fried vegetables in a saucepan



44. Stir the contents of the saucepan, cook over low heat



45. Put the noodles in a saucepan



46. Put the bay leaf in a saucepan, cook over low heat



47. Cover the saucepan with a lid, simmer without fire



48. We serve it on the table