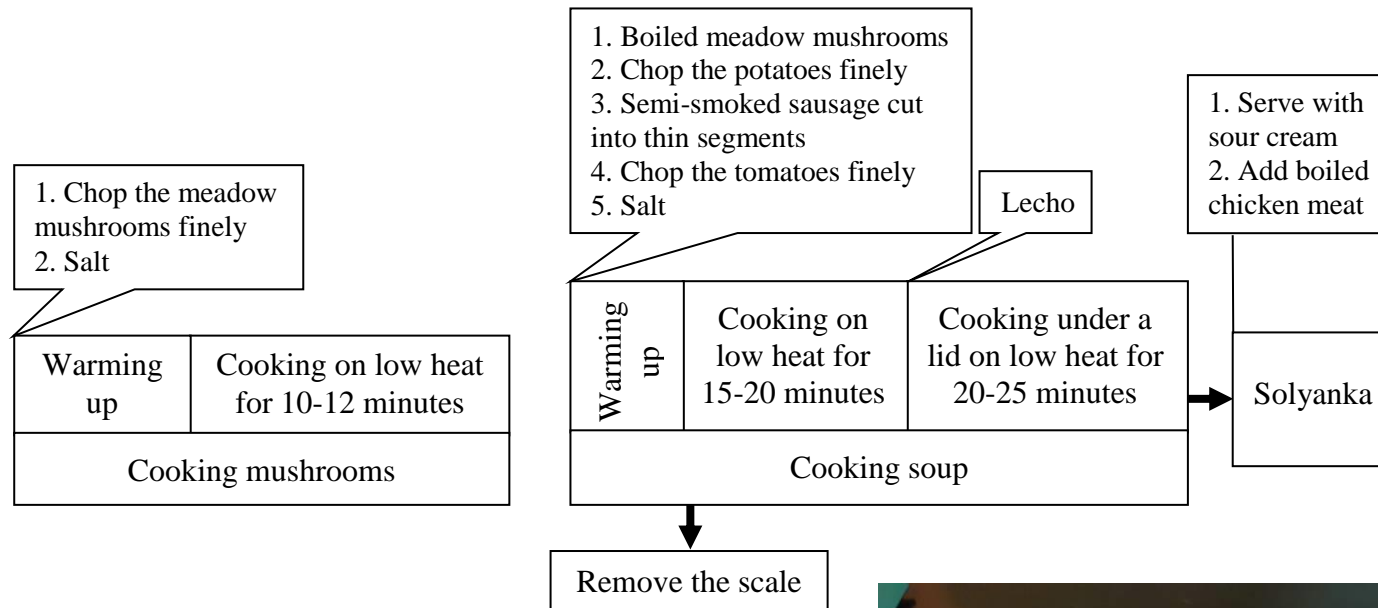


Solyanka with champignons "At Setuni" (khurs.ru - 2020)



1. Meadow mushrooms – 3 pcs.
2. Potatoes – 1-2 pcs.
3. Red tomatoes – 1 pc.
4. Semi-smoked sausage - 120-150 g
5. Boiled chicken meat – 120-150 g
6. Lecho – 75-100 g
7. Sour cream with a fat content of 20% – 250-300 g
8. Salt – 1 tablespoon
9. Water – 1.5-2 liters



Solyanka with champignons "At Setuni"



1. Collect meadow mushrooms



2. Cut meadow mushrooms finely



3. Peel potatoes



4. Cut potatoes finely



5. Take the tomato



6. Cut the tomato finely



7. Take the semi-smoked sausage



8. Cut the semi-smoked sausage finely



9. We take lecho



10. Put a saucepan of water on the fire



11. Put the meadow mushrooms and salt in the saucepan



12. Cook over low heat, remove the mushrooms from the saucepan

Solyanka with champignons "At Setuni"



13. Put a saucepan of water on the fire, put the boiled mushrooms



14. Put the potatoes in a saucepan



15. Put the half-smoked sausage in a saucepan



16. Put the tomatoes in a saucepan



17. Bring to a boil, remove the scale, cook over low heat



18. Put salt in a saucepan



19. Put the lecho in a saucepan



20. Cover the saucepan with a lid and cook over low heat



21. Pour the hodgepodge into a plate



22. Put the sour cream in a plate



23. Stir the sour cream in a hodgepodge



24. Add finely chopped boiled chicken meat