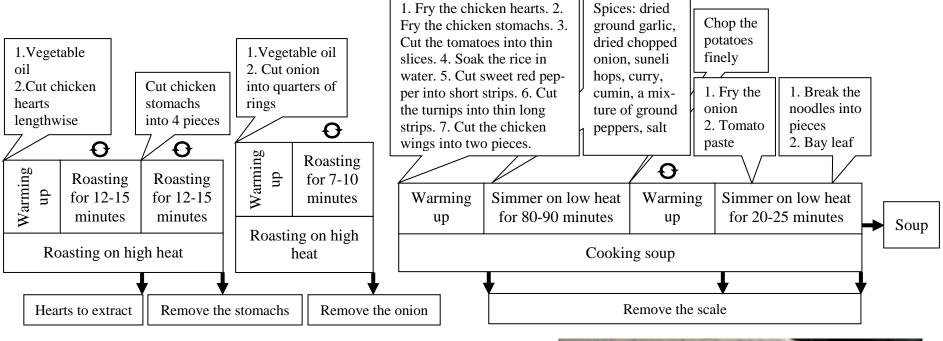
### Tomato soup with chicken, rice and vegetables "Chicken soup" (khurs.ru - 2020)



- 1. Chicken wings -800-850 g
- 2. Chicken hearts 600-650 g.
- 3. Chicken stomachs -600-650 g
- 4. Potatoes 600 g

O-mix

- 5. Tomatoes -500-600 g
- 6. Sweet red pepper 250 g
- 7. Turnip 150 g
- 8. Onion 150 g
- 9. Basmati Extra long-grain rice 150 g
- 10. Noodles 100 g
- 11. Tomato paste 200 g

- 12. Vegetable oil 80-100 g
- 13. Dried ground garlic -0.75-1 tablespoon
- 14. Dried chopped onion -0.75-1 table-spoon
- 15. Hops-suneli 0.5 teaspoons
- 16. Curry -0.5-0.75 teaspoons
- 17. Cumin -0.3-0.5 teaspoons
- 18. Ground pepper mixture 0.4-0.5 teaspoons
- 19. Salt -1-1.5 tablespoons
- 20.Water 3-3.5 liters







2. Take chicken hearts



3. Cut chicken hearts into two parts



4. Take chicken stomachs



5. Cut chicken stomachs into 4 parts



6. Take sweet red pepper



7. Cut sweet red pepper into short strips



8. Take turnips



9. Peel and cut the turnips into thin long strips



10. Take the tomatoes



11. Cut the tomatoes into thin slices



12. Take the potatoes



13. Peel, wash and chop the potatoes finely



14. Peel the onion



15. Cut onion into quarters of rings



16. Measure long-grain rice "Basmati Extra"



17. Soak long-grain Basmati Extra rice in water



18. Take noodles



19. Break noodles into pieces



20. Take tomato paste



21. Take vegetable oil



22. We measure the proportions of spices



23. Put a frying pan with vegetable oil on the fire



24. Put the chicken hearts in the pan



25. Fry chicken hearts over high heat



26. Put fried chicken hearts on a plate



27. Put chicken stomachs in boiling oil



28. Fry chicken stomachs over high heat



29. We put fried chicken stomachs on a plate



30. Put a pot of water on the fire



31. Put the hearts, stomachs and tomatoes in a saucepan



32. Put the sweet red pepper in a saucepan



33. Put the long-grain Basmati Extra rice in a saucepan



34. Put the turnips in a saucepan



35. Put the chicken wings in a saucepan, cook over low heat



36. Remove the scale



37. Put the spices in a saucepan



38. Put vegetable oil and onion in a frying pan



39. Fry the onion over high heat to an ochre shade of



40. Put the potatoes in a saucepan, bring the water to a boil



41. Remove the scale, cook over low heat



42. Put the fried onion in a saucepan



43. Put the tomato paste 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



47. Cook over low heat, remove the scale



48. We serve it on the table