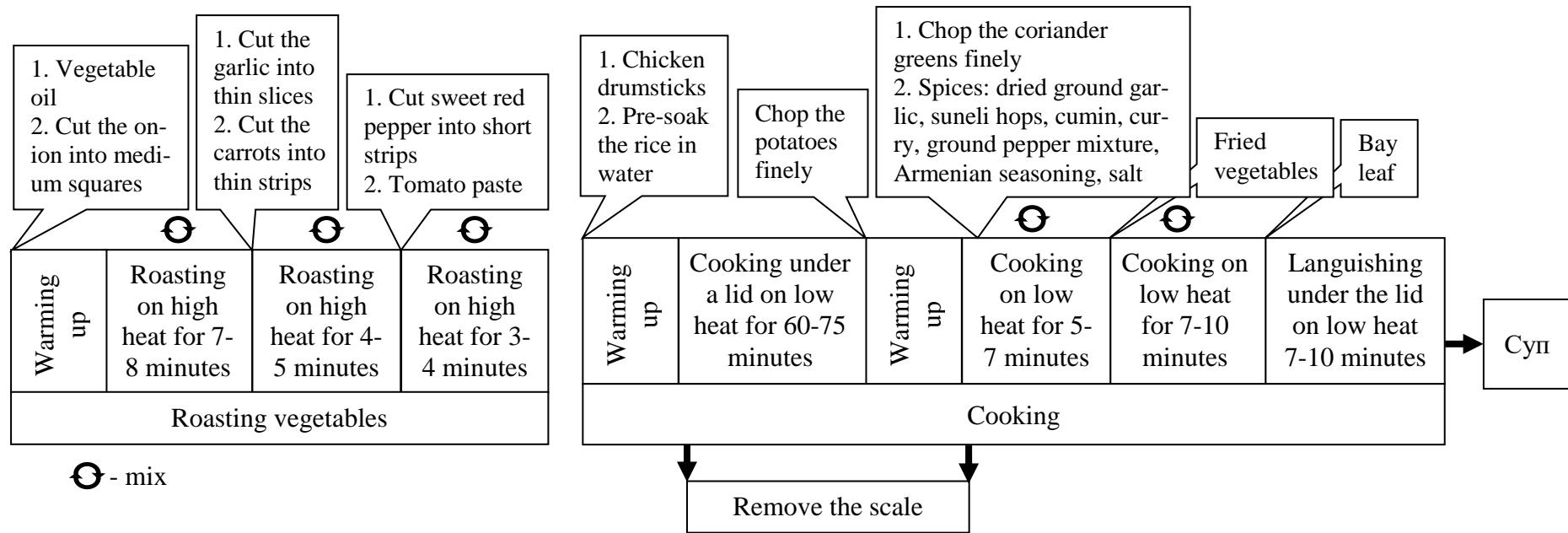


Chicken soup with vegetables and tomatoes "Pleasure" (khurs.ru - 2020)



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| 1. Chicken drumsticks – 1.6 kg | 11. Dried ground garlic – 0.5 tablespoons |
| 2. Potatoes – 1 kg | 12. Hops-suneli – 0.3-0.4 teaspoons |
| 3. Onion – 150-180 g | 13. Cumin – 0.4-0.5 teaspoons |
| 4. Carrots – 150-180 g | 14. Curry – 0.5 teaspoons |
| 5. Sweet red pepper – 150-180 g | 15. Pepper mixture – 0.3-0.4 teaspoons |
| 6. Garlic – 5-6 cloves | 16. Armenian seasoning – 0.3-0.4 teaspoons |
| 7. Long-grain Basmati Extra rice – 150 g | 17. Salt – 1-1.5 tablespoons |
| 8. Tomato paste – 130-140 g | 18. Bay leaf |
| 9. Coriander greens – 45-50 g | 19. Water – 2-2.5 liters |
| 10. Vegetable oil – 50-60 g | |



Chicken soup with vegetables and tomatoes "Pleasure"



1. Take the chilled chicken drumsticks



2. Long-grain Basmati Extra rice



3. Soak the rice in water



4. Peel the potatoes



5. Cut the potatoes finely



6. Cut the sweet red pepper into short cubes



7. Peel and cut the carrots into thin strips



8. Peel the onion



9. Cut the onion into medium squares



10. Peel the garlic



11. Cut the garlic into thin slices



12. Take the tomato paste

Chicken soup with vegetables and tomatoes "Pleasure"



13. We make up the proportions of spices



14. We take coriander greens



15. Cut the coriander greens finely



16. Take vegetable oil



17. Put a frying pan with oil on the fire



18. Put the onion in the pan



19. Fry the onion until golden brown over high heat



20. Put garlic and carrots in a frying pan



21. Stir, fry over high heat



22. Put the sweet red pepper in the pan



23. Mix the contents of the pan



24. Put the tomato paste in the pan

Chicken soup with vegetables and tomatoes "Pleasure"



25. Stir, fry over high heat



26. Put a pot of water on the fire, put the chicken drumsticks



27. Removing the scale



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



29. Remove the lid



30. Put the potatoes in a saucepan, cook over medium heat



31. Remove the scale, put the coriander greens, cook over low heat



32. Put the spices in a saucepan



33. Put the vegetable roasting in a saucepan



34. Mix the contents of the saucepan, put the bay leaf



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



36. We serve it on the table