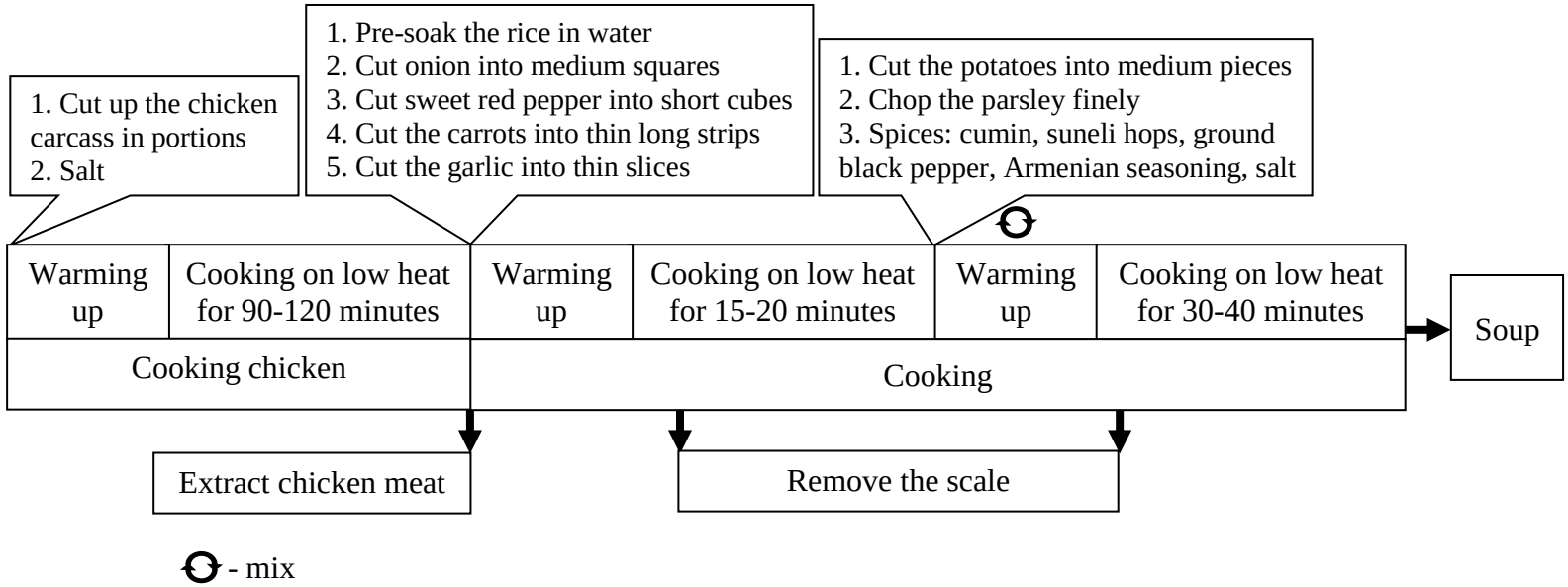
Chicken soup with vegetables and tomatoes "Delicate" (khurs.ru - 2021)



1. Gutted chicken – 1.8 kg
2. Potatoes – 0.7 kg
3. Onion – 300 g
4. Carrots – 130-150 g
5. Sweet red pepper – 250-300 g
6. Garlic – 3-5 cloves
7. Long-grain Basmati Extra rice – 150 g
8. Red tomatoes – 500 g
9. Parsley greens – 40 g
10. Cumin – 0.3-0.4 teaspoons
11. Hops-suneli – 0.3-0.4 teaspoons
12. Ground black pepper – 0.2-0.25 teaspoons
13. Armenian seasoning – 0.3 teaspoons
14. Salt – 2 tablespoons
15.Water – 2.5-3 liters

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1. Take the gutted carcass of a chicken

2. We cut the chicken carcass into portions

3. Peel the potatoes

4. Cut the potatoes into medium pieces

5. Peel the onion

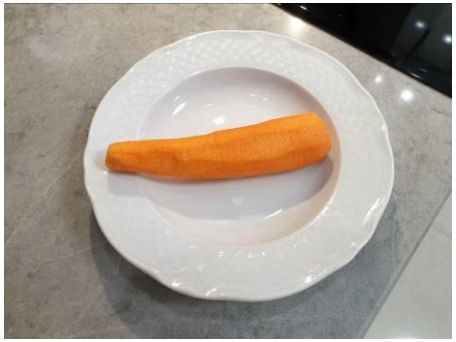
6. Cut the onion into medium squares

7. Take the sweet red pepper

8. Cut the sweet red pepper into short cubes

9. Take red tomatoes

10. Cut the tomatoes into thin slices



11. Peel the carrots

12. Cut the carrots into thin long strips

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13. We measure long-grain rice "Basmati Extra"

14. Soak long-grain Basmati Extra rice in water

15. Peel the garlic and cut the slices into thin slices

16. Take the parsley

17. Cut the parsley finely

18. Make up the proportions of spices

19. Put a saucepan with water on the fire

20. Put the chicken and salt in a saucepan, cook over low heat

21. Remove the scale, cook the chicken over low heat

22. Put the boiled chicken in a container

23. Leave the broth on the fire, put the rice in a saucepan

24. Put the onion in a saucepan

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25. Put the sweet red pepper in a saucepan

26. Put the carrots in a saucepan

27. Put the garlic in a saucepan

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

29. Put the coriander greens in a saucepan

30. Put the spices in a saucepan

31. Remove the scale, cook over low heat

32. We put the boiled chicken meat in a bowl with soup, serve it on the table