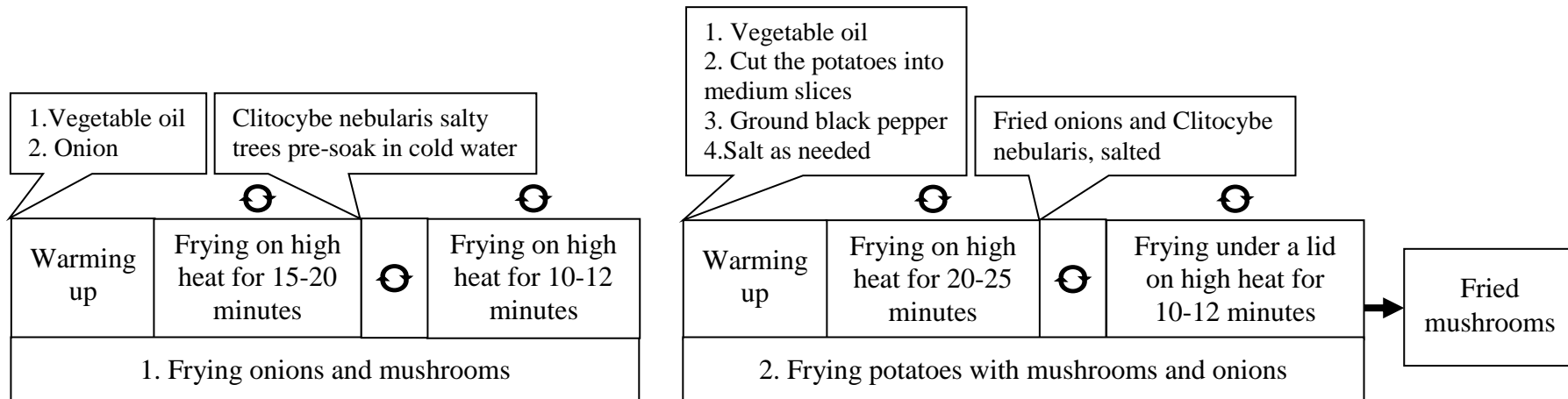


Fried *Clitocybe nebularis* with potatoes and onions "Season" (khurs.ru - 2024)



⊗ - mix

1. *Clitocybe nebularis* salted – 550-600 g
2. Potatoes – 1.9-2 kg
3. Onion – 1-1.2 kg
4. Vegetable oil – 65-75 g
5. Ground black pepper – to taste
6. Salt – to taste



Fried *Clitocybe nebularis* with potatoes and onions "Season"



1. Take *Clitocybe nebularis* salty



2. Soak *Clitocybe nebularis* in water from excess salt



3. Peel the onion



4. Cut the onion into medium squares



5. Peel the potatoes



6. Cut the potatoes into medium plates



7. Take vegetable oil



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



9. Put the onion in a frying pan



10. Fry the onion over high heat until golden



11. Put the *Clitocybe nebularis* in a frying pan



12. Stir the contents of the pan

Fried *Clitocybe nebularis* with potatoes and onions "Season"



13. Cover the pan with a lid, fry on low heat



14. Transfer the fried onions and mushrooms to a container



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



16. Put the potatoes in a frying pan, fry over high heat



17. Put ground black pepper in a frying pan



18. Stir the contents of the pan, fry over high heat



19. Fry the potatoes until golden brown



20. Put the mushrooms fried with onions in a frying pan



21. Mix the contents of the pan



22. Cover the pan with a lid, fry on low heat



23. Mushrooms with potatoes and onions are ready



24. We serve it on the table