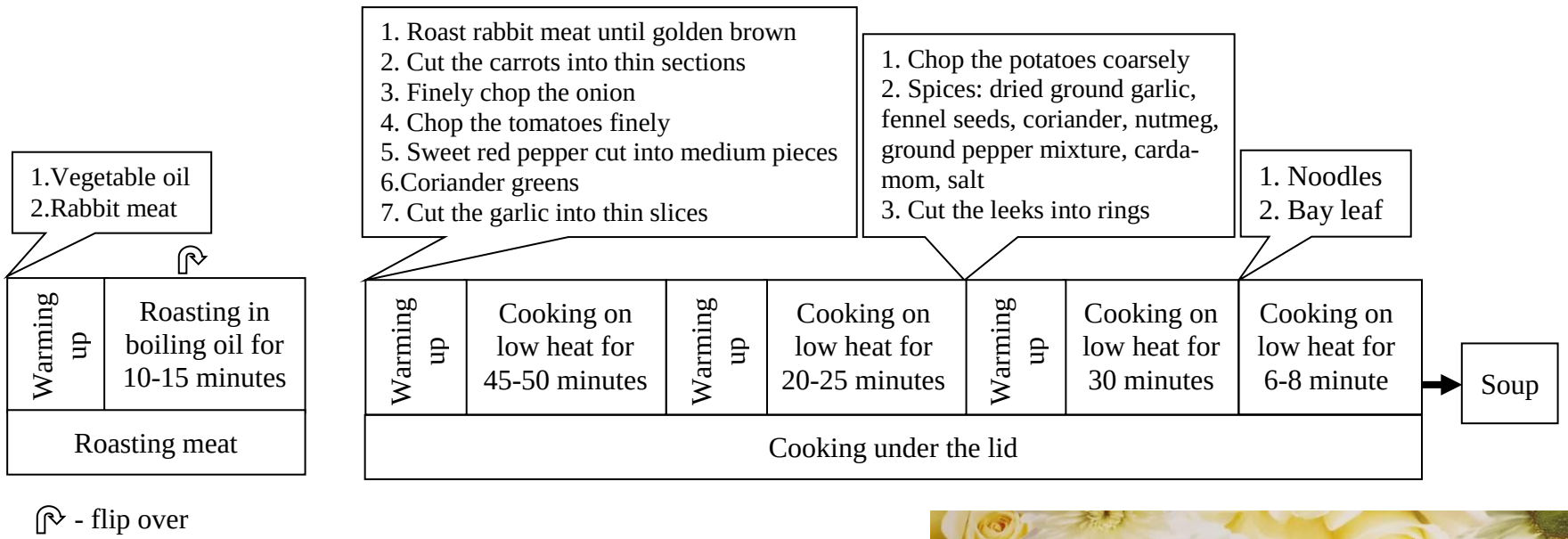
Rabbit meat soup "Lagman delicate" (khurs.ru - 2019)



1. Rabbit meat – 1.8-1.9 kg
2. Onion – 2 pcs.
3. Carrots – 0.5-1 pcs.
4. Sweet red pepper – 1 pc.
5. Tomatoes – 3 pcs.
6. Potatoes – 5-6 pcs.
7. Garlic – 0.3-0.5 heads
8. Noodles – 200-250 g
9. Coriander greens – 1 bunch
10. Vegetable oil – 150-180 g
11. Dried ground garlic – 1st. spoon
12. Fennel seeds – 0.75-1 tablespoon
13. Coriander – 0.75 tablespoons
14. Dried onion, chopped –
15. Ground pepper mixture – 0.3-0.4 tea-spoons
16. Nutmeg – 0.3 teaspoons
17. Cardamom – 0.3 teaspoons
18. Salt – 1.5 tablespoons
19. Hot water – 2.5-3 liters

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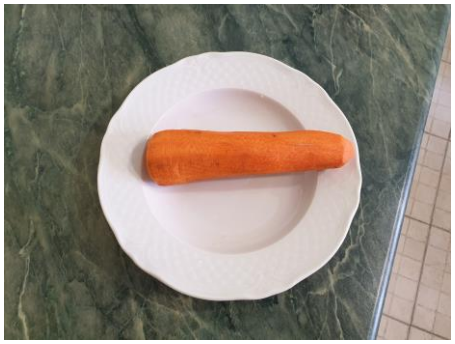
1. Take the rabbit meat

2. Take the potatoes

3. Peel and cut the potatoes into medium pieces



4. Peel the carrots

5. Cut the carrots into thin sectors

6. Peel the onion

7. Cut the onion finely

8. Take the tomatoes

9. Chop the tomatoes finely

10. Defrost the sweet red pepper, cut into medium pieces

11. Peel and cut the garlic into thin slices

12. We measure the noodles

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13. Breaking noodles short

14. Cut coriander greens

15. Take vegetable oil

16. Measure the proportions of spices

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

18. Put a layer of rabbit meat in a frying pan, fry in boiling oil

19. Periodically turn over pieces of rabbit meat

20. Spread the meat fried to a golden brown on a plate

21. Put a pot of water on the fire

22. Put the fried rabbit meat and carrots in a saucepan

23. Put the onion in a saucepan

24. Put the tomatoes in a saucepan

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25. Put sweet red pepper in a saucepan

26. Put coriander greens in a saucepan

27. Put the garlic in a saucepan

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

29. Put the potatoes in a saucepan

30. Put the spices in a saucepan

31. Put the leeks in a saucepan

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

33. Put the noodles in a saucepan

34. Put the bay leaf in a saucepan

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

36. We serve the soup on the table