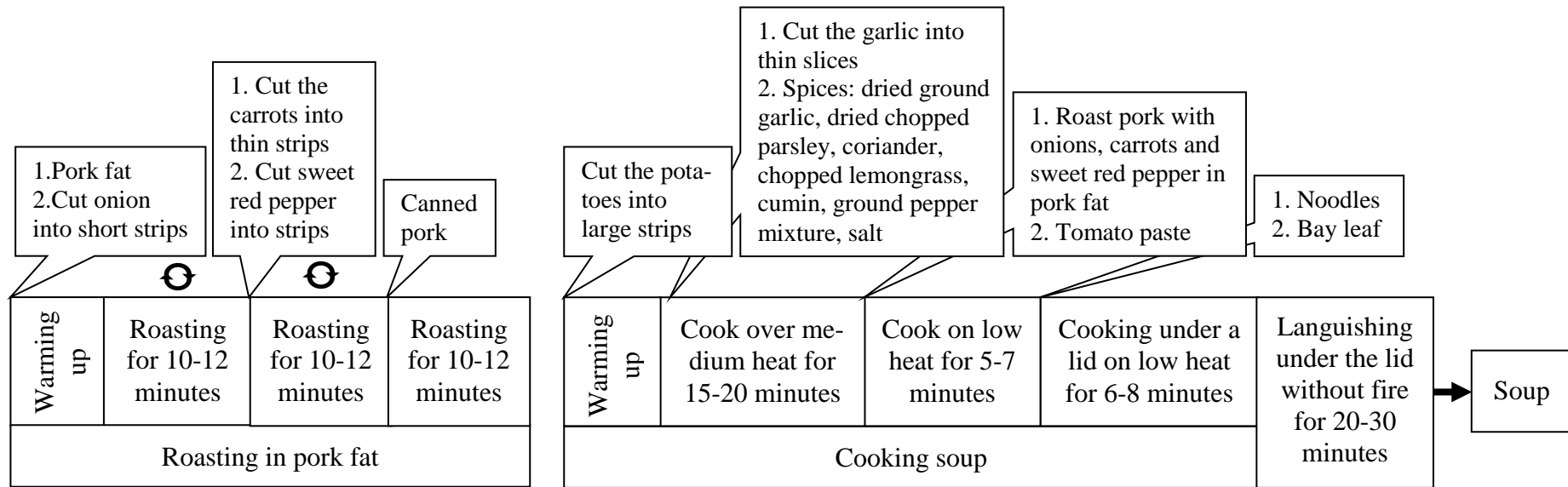


Soup with canned pork "Lagman homemade" (khurs.ru - 2019)



⊗ - mix

- | | |
|---------------------------------|---|
| 1. Canned pork – 1 kg | 9. Dried ground garlic – 1 tablespoon |
| 2. Onion – 300 g | 10. Dried chopped parsley – 1 tablespoon |
| 3. Carrots – 150-200 g | 11. Coriander – 0.75 h spoon |
| 4. Sweet red pepper – 250-300 g | 12. Sliced lemongrass – 1 teaspoon |
| 5. Potatoes – 1-1.1 kg | 13. Cumin – 1 teaspoon |
| 6. Garlic – 0.3-0.4 heads | 14. Ground pepper mixture – 0.4-0.5 teaspoons |
| 7. Noodles – 160-180 g | 15. Salt – 1.5 tablespoons |
| 8. Tomato paste – 70-80 g | 16. Water – 2.5-3 liters |



Soup with canned pork "Lagman homemade"



1. Take homemade canned pork



2. Take potatoes



3. Peel potatoes



4. Cut potatoes into large strips



5. Take the carrots



6. Peel and cut the carrots into thin strips



7. Take the onion



8. Peel and cut the onion into short strips



9. Take the sweet red pepper



10. Cut the sweet red pepper into strips



11. Peel the garlic cloves

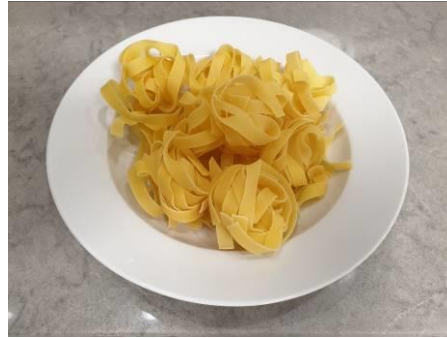


12. Cut the garlic into thin slices

Soup with canned pork "Lagman homemade"



13. We measure the proportions of spices



14. We measure the noodles



15. We break the noodles short



16. We take tomato paste



17. Put a frying pan with pork fat on the fire



18. Put onions in a frying pan, fry in boiling fat



19. Periodically turn the onion



20. Put the carrots in the pan



21. Put sweet red pepper in a frying pan



22. Fry over high heat, turn over periodically



23. Put the canned pork in a frying pan



24. Fry the meat with vegetables over high heat

Soup with canned pork "Lagman homemade"



25. Put the fried vegetables with pork on a plate



26. Put a saucepan of water on the fire



27. Put the potatoes in the saucepan



28. Cook over medium heat, remove the scale



29. Put the spices in a saucepan



30. Put the garlic in a saucepan



31. Put the fried meat and vegetables in a saucepan



32. Remove the scale, cook over low heat



33. Put the tomato paste in a saucepan



34. Put the noodles and bay leaf in a saucepan



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



36. We serve the soup on the table