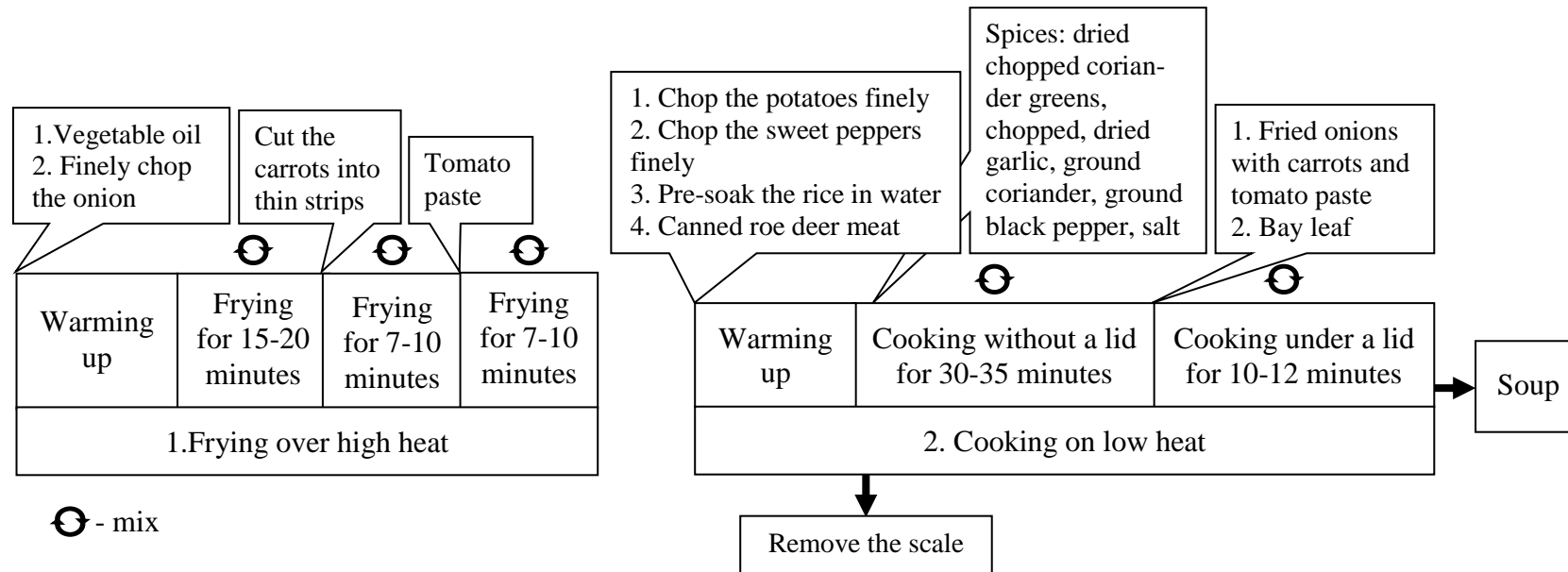


Tomato rice soup with canned roe deer meat "Wild goat" (khurs.ru - 2024)



1. Canned roe deer meat – 1.2-1.3 kg
2. Basmati Extra rice – 200 g
3. Potatoes – 1 kg
4. Carrots – 130-150 g
5. Sweet peppers – 350-450 g
6. Onion – 300 g
7. Dried chopped coriander greens – 1-1.5 tablespoons
8. Ground coriander – 0.7-0.8 tablespoons
9. Dried crushed garlic – 0.5-0.7 tablespoons
10. Ground black pepper – 0.3-0.4 teaspoons
11. Salt – 1.3-1.5 tablespoons
12. Vegetable oil – 15-20 g
13. Tomato paste – 50-70 g
14. Water – 3.2-3.6 liters



Tomato rice soup with canned roe deer meat "Wild goat"



1. Take canned roe deer meat



2. Put the roe deer meat on a plate



3. Measure the Basmati Extra rice



4. Soak the Basmati Extra rice in water



5. Peel the potatoes



6. Cut the potatoes finely



7. Peel the onion



8. Cut the onion finely



9. Take the sweet peppers



10. Cut the sweet peppers finely



11. Peel the carrots



12. Cut the carrots into thin strips

Tomato rice soup with canned roe deer meat "Wild goat"



13. We make up the proportions of spices



14. We take vegetable oil



15. We take tomato paste



16. We put a frying pan with vegetable oil on the fire



17. Put the onion in a frying pan, mix



18. Fry the onion over high heat until golden brown



19. Put the carrots in the pan



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



21. Fry until the carrots are softened



22. Put the tomato paste in a frying pan



23. Mix the contents of the pan, fry over high heat



24. Put a saucepan of water on the fire

Tomato rice soup with canned roe deer meat "Wild goat"



25. Put the potatoes in a saucepan, cook over low heat



26. Put the sweet peppers in a saucepan



27. Put the rice in a saucepan



28. Put the roe deer meat in a saucepan, mix



29. Bring to a boil, remove the scale



30. Put the spices in a saucepan



31. Stir the contents of the saucepan, cook over low heat



32. Put the roast in the saucepan



33. Mix the contents of the saucepan



34. Put the bay leaf



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



36. We serve it on the table