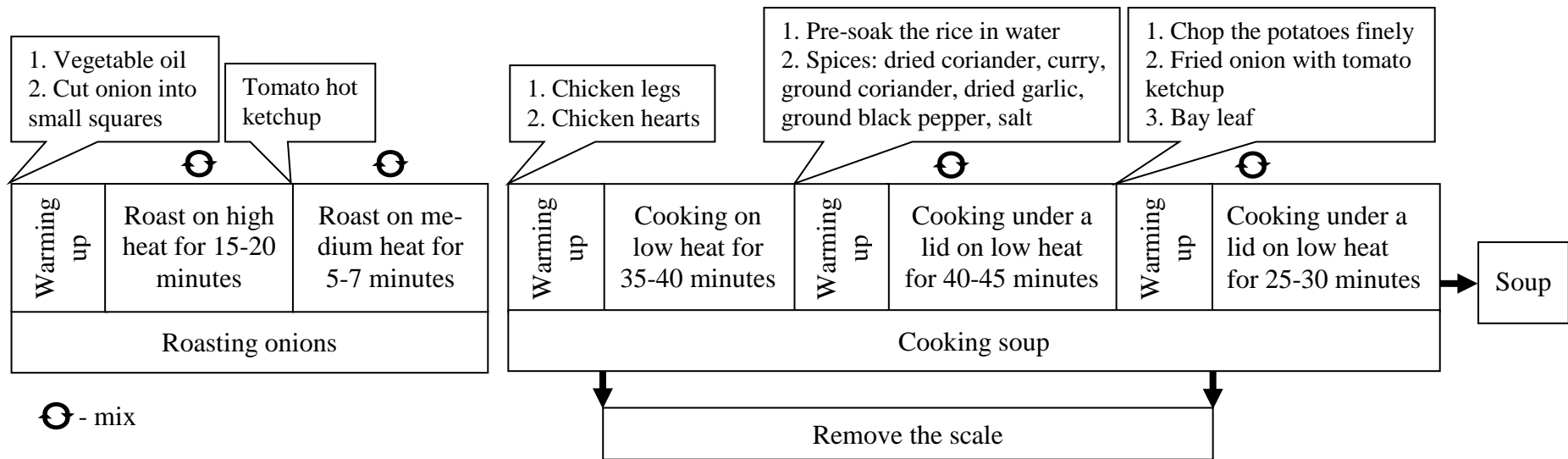


Chicken soup according to the type of kharcho "Green City" (khurs.ru - 2024)



1. Chicken legs – 1.7 kg
2. Chicken hearts – 600 g
3. Basmati Extra rice – 200 g
4. Potatoes – 1.0-1.1 kg
5. Onion – 450-500 g
6. Hot tomato ketchup – 35-50 g
7. Dried chopped coriander greens – 1 tablespoon
8. Ground coriander – 0.6-0.7 tablespoons
9. Dried ground garlic – 0.6-0.7 tablespoons
10. Curry – 0.6-0.7 teaspoons
11. Ground black pepper – 0.6-0.7 teaspoons
12. Vegetable oil – 30-35 g
13. Salt – 1.2-1.5 tablespoons
14. Water – 3-3.5 liters



Chicken soup according to the type of kharcho "Green City"



1. Take the chicken legs



2. Take the chicken hearts



3. Cut the chicken hearts along the long side



4. Peel the potatoes



5. Cut the potatoes finely



6. Take the Basmati Extra rice



7. Soak the Basmati Extra rice in water



8. Peel the onion



9. Cut the onion into small squares



10. We make up the proportions of spices



11. We take tomato ketchup



12. We take vegetable oil

Chicken soup according to the type of kharcho "Green City"



13. Put a saucepan of water on the fire



14. Put the chicken hearts in a saucepan



15. Put the chicken legs in a saucepan



16. Bring to a boil, remove the scale, cook over low heat



17. Put the pan on the fire



18. Pour vegetable oil into the pan



19. Put the onion in the pan, mix



20. Fry the onion over high heat until ochre



21. Put hot tomato ketchup in a frying pan



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



23. Stir constantly, dry the onion



24. Put the rice in a saucepan

Chicken soup according to the type of kharcho "Green City"



25. Put the spices in a saucepan



26. Mix



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



28. Put the potatoes in the saucepan cook over low heat



29. Put the fried onion with ketchup in a saucepan, remove the scale



30. Put the bay leaf in a saucepan



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



32. We serve it on the table