BREAKFAST FOR MALE AND FEMALE EMPLOYEES

Ingredients
soup:
2 tablespoons olive oil
1 chopped onion
1carrot
1sweet potato
red lentil cup
Half a tablespoon of salt
Half a tablespoon of cumin
Quarter of a tablespoon of turmeric
tablespoon butter
liter boiling water
750 grams chicken breast (3 pieces)
2 tablespoons vegetable oil
Whole spices
1 finely chopped onion
3 garlic cloves
1 red pepper
1 green pepper
2 tomatoes
Salt, to taste
2 tablespoons kabsa seasoning
Long rice (3 cups)
3 cups boiling water (depending on the type of ri
Burke:
tortilla bread
Cheese (or any kind to taste)
a tablespoon of flour
water
an egg
pinch of salt
pepper pinch
Basma (or panko)
Kabsa:

Directions

To prepare the soup: put in a bowl olive oil, chopped onions (green or regular), carrots (if we have no problem), potatoes, red lentils (well washed), salt, or (lemon juice) cumin, turmeric, butter (to add For a flavorful soup, or if you have chicken or meat broth), then put hot water, cover it, put it on the fire and leave it until it boils. To prepare the kabsa: In a pot on the fire and put vegetable oil in it so that the oil becomes very hot, then put chicken cutlets in it, and after frying the chicken cutlets in the oil, we add the right spices (cloves, cardamom, bay leaf, dried lemon, cinnamon stick) (the most important thing) We do not reduce the fire under the cutlets) and after the color has taken chicken (for each side about two minutes), then we put a chopped onion (soft), finely minced garlic, chopped pepper (and if you want to limit yourself, put pepper as desired),Finely chopped tomato (and you can dispense with it if it is not present), and then put the rice ((long rice for the kabsa), (we wash the rice only until the starch comes out, but without soaking the rice)), and then add the rice to the bowl, then salt (to taste), spice Kabsa (if you want to roast the spices, roast them, no problem), but the boiling water, close the pot, reduce the heat and leave it until cooked for about 20-30 minutes.
To prepare the borek: First, we cut the tortilla bread (and you use toast) in a triangle shape, then we cut the cheese (any kind you have available) for fingers, then put in a bowl a spoonful of flour + water and mix them, then we bring a piece of chopped tortilla and put a piece in it Cheese and we bring water and flour and paint the corner of the sliced ead, then dip it in a solution of water and an egg with pepper and salt and then put it a little in a bow of crackers or panko (panko is soft toast means crushed toast), and then we fry the borek in oil (medium heat), then it becomes ready.

C H E F O M A R

Bon Apetit!