

# TRADITIONAL POLISH DINNER

## RECIPE

### *Tomato soup with noodles*



#### **Ingredients (for 3 portions):**

- a litre of chicken soup
- 5 tomatoes
- noodles
- cream
- spices: salt, pepper, Vegeta

*Prepare tomatoes and mix them with the chicken*

***soup. Add the spices and cream. Stir quickly.***

***Boil the noodles in salty water. Serve the soup with  
the noodles on the plate.***

## MAIN COURSE

*Chicken breast and legs  
with potatoes and boiled carrots*



### **Ingredients (for 3 portions):**

- **2 chicken breasts**
- **3 chicken legs**
- **2 eggs**
- **some breadcrumbs**
- **oil**
- **spices: Vegeta, salt, pepper**
- **10 potatoes**
- **5 carrots**
- **1 teaspoon of flour**

***Peel the potatoes and boil them in salty water.  
Tender the breasts, season them with the spices.  
Coat them in eggs and breadcrumbs. Fry in hot oil.  
Season the legs with the spices and bake them in  
an oven. Peel the carrots, chop them and boil  
in salty water. Take them out. Add Vegeta, salt,  
pepper, flour and some butter. Mix well.***

## DESSERT

### *Jelly with fruit*



#### **Ingredients (for 3 portions):**

- one packet of jelly
- fruit: pineapple, apple, cherries

*Prepare the jelly as the instruction says. Peel and chop the fruit. Mix the jelly with the fruit and pour into bowls. Place in the fridge until the jelly sets.*

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