

Russian Chicken Pelmeni

Yield: 11 min
Total Time: 190 min

Recipe from: <https://www.recipeschoose.com/recipes/vinegar-onion-recipe-russian>

Ingredients:

- 2/3 cup buttermilk
- 1 tablespoon sour cream
- 2 cups warm water
- 2 large eggs
- 1/2 tablespoon salt
- 6 tablespoons unbleached all purpose flour plus more to dust
- 1 3/4 pounds chicken thigh ground, leave the fat on if grinding it yourself
- 3/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 tablespoons cooking oil or mild olive oil
- 1 onion medium, finely chopped
- 3 garlic cloves pressed
- 2 tablespoons fresh parsley chopped
- butter melted
- vinegar
- ketchup
- sour cream

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 110 milligrams
4. Fat: 18 grams
5. Protein: 15 grams
6. SaturatedFat: 5 grams
7. Sodium: 600 milligrams
8. Sugar: 2 grams

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