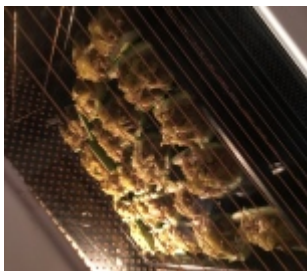


Punjene tikvice-posne



težina: **lako**

za: **4** osoba

vreme pripreme: **45** min

Sastojci

Za punjenje:

- **6** ~~veci~~ **h** tikvica

Fil:

- sredina iz ~~til~~ **v**ica
- **6** ~~kaš~~ **i** ~~k~~ **a** ~~p~~ **i** ~~r~~ **i** ~~n~~ **c** ~~a~~
- **400** ~~g~~ ~~š~~ ~~a~~ ~~m~~ ~~p~~ ~~i~~ ~~n~~ ~~j~~ ~~o~~ ~~n~~ ~~a~~
- **2** ~~gl~~ ~~a~~ ~~v~~ ~~i~~ ~~c~~ ~~e~~ ~~c~~ ~~r~~ ~~n~~ ~~o~~ ~~g~~ ~~l~~ ~~u~~ ~~k~~ ~~a~~
- ~~po~~ ~~po~~ ~~t~~ ~~r~~ ~~e~~ ~~b~~ ~~i~~ ~~s~~ ~~o~~
- ~~po~~ ~~po~~ ~~t~~ ~~r~~ ~~e~~ ~~b~~ ~~i~~ ~~b~~ ~~i~~ ~~b~~ ~~e~~ ~~r~~ ~~i~~

Za posipanje:

- **1** ~~pako~~ ~~v~~ ~~a~~ ~~n~~ ~~j~~ ~~e~~ ~~p~~ ~~o~~ ~~s~~ ~~n~~ ~~o~~ ~~g~~ ~~k~~ ~~a~~ ~~c~~ ~~k~~ ~~a~~ ~~v~~ ~~a~~ ~~l~~ ~~j~~ ~~a~~

Priprema

Oprati tikvica, iseci krajeve pa podeliti na polovinu pa na cetvrtinu. Nožem vaditi sredine.

Sredinu tiklvica iseckati na sitne kockice, isto tako šampinjone i luk. Dodati pirinac i dinstati dok voda iz tikvica i šampinjona ne uvrđi. Posoliti i pobiberiti.

Narendati kackavalj u tanjir posebno. Puniti tikvice filom pa preko stavljati kackavalj. Peci na 200C.

Savet

Prijatno.