

TOP 3 BEST UKRAINE TRADITIONAL FOODS

SKAKUN LADISLAVA 8A



BORSHCH

Traditionally borsch recipe is a beet root with tomatoes, added to a generous soup of vegetables – onions, carrots, fresh or pickled cabbage, peppers, and whatever else is available from our house garden.

It may be eaten as a meal in itself, but is usually eaten as an appetizer with bread.



Varenyky

Varenyky are a kind of stuffed dumpling. They come with a wide variety of either savory (potatoes, mushrooms, cabbage, sauerkraut, salty white cheese, fish, meat, liver) or sweet (cherry, strawberry, bilberry, raspberry, fresh white cheese) fillings



Chicken Kyiv (kotleta po-kyivsky)

It is a popular dish of boneless chicken breast pounded and rolled around cold garlic butter with herbs, then breaded and either fried or baked. The dish has traditionally been considered Ukrainian in origin and the name of it comes from the name of the capital of Ukraine, Kiev.





Bon appetit!