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**Nombre del trabajo: comidas**

**Materia: ingles II**

**Grado: segundo semestre**

**Grupo: A4**

Alejandra: good afternoon. A table for three please.

Waiter: Please come in, we have one.

Alejandra: thanks

Waiter: here is the menu.

Manuel: thanks

Waiter: can I take note of them?

Manuel: of course. For me a beef quesadilla and a marinade.

Monica: She also brings me a beef quesadilla and a barbecue quesadilla.

Alejandra: for me, a ground beef quesadilla and a barbecue.

Waiter: in a while I bring your orders. Would you like to see the drink menu?

Manuel: no need, bring me a Coca-Cola

Alejandra: for me an orange soda

Monica: and me a sangria soda

Waiter: I'll bring them to you right away.

Alejandra: thanks.

Waiter: here are your meals. Want something more?

Alejandra: not at the moment, thank you very much.

Alejandra: waiter excuse me. Could you bring me some dorilocos and a frappe de cajeta.

Monica: it also brings me some dorilocos and a frappe de oreo.

Manuel: I want some nachos and a classic frappe, please

Waiter: yes, I'll bring it to you right away.

Manuel: Can you bring me the bill please?

Waiter: of course: here you are.

Manuel: thank you very much.

## **Recipes**

### Quesadillas with ground beef

#### **Ingredients:**

- 1 1/2 Cup Tomato puree
- 2 Pieces canned chipotle chile
- 1 Cube Tomato Concentrate with Chicken CONSOMATE®
- 750 grams Beef ground beef
- 2 tablespoons corn oil
- 1/2 Piece Onion finely chopped
- 1 Package Flour tortillas 330 g
- 1 Package \* Manchego cheese (200 g) sliced, 400 g
- 1/4 teaspoon ground black pepper

#### **Instructions:**

Liquefy:

For the sauce, blend the tomato puree with the chiles, the CONSOMATE® Tomato Concentrate with Chicken and the pepper. Heat the oil, add the onion and fry until it changes color slightly, add the meat, mix and cook for 5 minutes or until the meat is ready.

To warm:

Heat the tortillas, place a little Manchego cheese, fold and cook on a griddle over low heat until the cheese melts.

To serve:

Add some of the prepared filling

Culinary tip: You can use mushrooms instead of meat.

Nutrition tip: Meat also contains vitamin B12. This plays an important role in the production of red blood cells.

classic dorilocos

### **Ingredients:**

- 4 Doritos Nacho bags
- 1 cup diced jicama
- 1 grated carrot
- 1/2 cucumber, peeled and cubed
- 1/2 cup Strained casts, chopped
- 1 cup peanuts
- 2 lemons the juice
- Liquid Chamoy to taste
- Hot sauce to taste
- Chili piquín to taste

### **Process:**

OPEN the bag of doritos and add the jicama, carrot and cucumbers. ADD little horns and peanuts. Squeeze half a lemon, add chamoy, hot sauce and piquín chili to taste.

## Nachos

### **Ingredients:**

36 tortilla chips, corn  
2 ball tomatoes, chopped and seeded  
1/4 cups fresh coriander  
1/4 tablespoons of salt  
1 tablespoon of vegetable oil  
1 onion, finely chopped  
1 clove garlic  
1/2 tablespoons of cumin  
1 can of refried beans  
4 cups of Manchego cheese, or grated yellow  
6 pickled jalapeños, pickled, chopped

### **Preparation:**

Preheat the oven to 200 degrees Celsius.

In two baking trays put the tortilla chips in a single layer.

In a deep bowl, mix the tomato, coriander and salt.

In a skillet over medium heat heat the oil and brown the onion, garlic, and cumin for 5 minutes.

Pour the onion mixture over the tomato mixture and mix well.

Put 1/2 tablespoon of beans on each totopo and sprinkle the cheese on all the tortilla chips. Cook 5 minutes or until all cheese has melted.

Remove from the oven, place on a plate and pour the tomato and onion mixture and the jalapeños over them.

## Frappe coffee

### **Ingredients for frappe coffee:**

- 1 cup cold milk
- 4 tablespoons of coffee syrup (water, coffee and a little sugar)
- 2 teaspoons of syrup or chocolate sauce
- 1/2 tablespoon of vanilla extract
- Ground cinnamon for sprinkling, optional
- 2 cups of ice

### **How to make frappe coffee:**

The first thing you have to do is put all the ingredients (except cinnamon and ice) in a blender, process everything for about 10 seconds at medium speed.

If you have an ice crusher it will be time to chop it and, once you have it, pour it into the bottom of two tall glasses. Pour the frappe coffee that we have just prepared over these glasses.

If you prefer to do it quickly and you have a capsule coffee machine (if you are thinking of buying it here you can see a ranking of the best) there are capsules with the preparation already ready as it would be in the case of Nespresso and its Vanilla Éclair capsule. Even on the sites of each machine you can find the recipe on how to make this preparation with its products.

You have several options for decorating this coffee, being able to decorate with whipped cream or simply sprinkling a little ground cinnamon on top, which will give it more aroma and a touch of sensational flavor.

Another option is to put a little liquid chocolate on top or chocolate chips, which you already know that coffee with this ingredient combines wonderfully.