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**Nombre del trabajo: dialogo.**

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**PASIÓN POR EDUCAR**

**Grado: 1°**

**Grupo: a**

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**Waitress:**

Hello! Good afternoon. Welcome!

I leave the letter for you to see what you like to order. In a moment I return to take your order.

**Client:**

Thank you.

**Waitress:**

Sorry! Which is what you want to order?

**Client:**

Can you bring me some enchiladas?

**Waitress:**

Clear and like to drink something?

**Client:**

Yes a soda.

**Waitress:**

Do you want to order something else?

**Client:**

Can you bring me a dessert?

**Waitress:**

Yes of course say.

**Client:**

I fancy some peaches in syrup.

**Waitress:**

That's all.

**Client:**

Yes.

**Waitress:**

Ok in a moment they bring it to you.

**Client:**

Thanks.

**Waitress:**

Sorry! Here is your order bon appétit enjoy it.

**Client:**

Ooh! Thank you.

**Waitress:**

Here is your account

**Client:**

Thank you! Everything was delicious.

**Waitress:**

I'm glad you liked it again soon!

**Client:**

Of course! Thanks and see you later, bye!

**Waitress:**

Bye! Good luck.

# Récpes

## Ingredients

- ❖ 4 open, clean and seedless guajillo peppers.
- ❖ 4 open wide chiles, clean and seedless.
- ❖ 2 garlic cloves, minced
- ❖ 1/4 teaspoon Mexican dry oregano Salt and pepper to taste
- ❖ 12 to corn chips
- ❖ 2 cups shredded pork or chicken optional
- ❖ 1 1/2 cups crumbled fresh cheese
- ❖ 1/2 cup finely chopped white onion
- ❖ 1/3 cup vegetable oil

## Optional garnish:

- ❖ 2 cups of precooked potatoes and diced
- ❖ 2 cups diced and cooked carrots
- ❖ Lettuce or cabbage Radishes

## Step-by-step elaboration

1. Let's start with the sauce: Lightly toast the chiles on a hot griddle, pressing them with the help of a spatula, but making sure not to burn them. (This step takes only a few seconds on each side).
2. Once the chiles are roasted, place them in a saucepan with water and cook over low heat for 15 minutes, or until they are soft.
3. Remove the pot from the heat and let the chilies cool for 10 to 15 minutes. (Remember that these must be soft and soft).
4. After the chilies have cooled, drain them and place them in the blender along with the garlic cloves; Add ½ cup of clean water and blend until smooth.
5. (If the sauce is very thick or the chilies were not well ground, it is necessary to pass it through a fine strainer).
6. Season with the oregano, salt and pepper.
7. Preheat oven to 350oF (180oC) to keep enchiladas warm while you finish assembling them.
8. In a large skillet add the 2 tablespoons of vegetable oil and heat over medium heat.
9. (Add the oil little by little - as necessary - while frying the tortillas, since if you add everything at once the tortillas will absorb it and break).
10. Dip the tortillas - one by one - in the sauce until both sides are well dipped. Then place the tortilla in the pan with the hot oil and fry on both sides. (This only takes a few seconds). Place the enchilada on a plate. Add more oil to the pan as needed

and continue the process of frying the tortillas: first the raisins in the sauce and then in the oil. Place the plate where you are putting the enchiladas in the preheated oven to keep them warm while you finish frying the rest of the tortillas. To serve the enchiladas, first place the filling of your choice in the center of the tortilla and then fold or roll it as shown in the photo above. Sprinkle the enchiladas with the cheese and onion; add any other garnish to your liking, and ... enjoy!

## DESSERT RECIPE

Ingredients for

- ❖ 1 large jar
- ❖ 1kg. peaches
- ❖ 1/2 lt. of water
- ❖ 1/2 kg. of sugar

Peaches in syrup recipe that easy

1. Peel the peaches, remove the pit and cut them in half. The reverse actually, but the matter will be difficult.
2. Place the sugar and water on the fire. Boil 10 minutes.
3. After this time, pour the peach halves into the pot and cook for 1 to 2 minutes, no more. Turn off the fire
4. Let the peaches cool in the pot, this is important because they will finish cooking there. If we let them overcook they will be too soft.
5. Bottle, ideal in a sterilized bottle.