



CARRER: GENERAL NURSING

MATTER: ENGLISH II

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COMITAN CHIAPAS; EAT ON JUN 04 2020.

20 AFFIRMATIVE SENTENCES OF MY FAVORITE FOODS.

- 1.- I like to eat enchiladas.
- 2.- I love to eat lettuce.
- 3.- The mole is prepared with sugar.
- 4.- I eat tamales because I love them.
- 5.- Tamales are served with red sauce.
- 6.- To make tamales we need dough and banana leaves.
- 7.- I eat pizza because I like it.
- 8.- The pizza is served with cheese and habanera sauce.
- 9.- If I taste it I enjoy it.
- 10.- The pizza is served hot.
- 11.- I prepare roast meat because I really like it.
- 12.- My mom serves this dish with rice and avocado.
- 13.- Meat must be roasted over charcoal.
- 14.- The meat has salt and pepper.
- 15.- I serve the meat with pico de gallo salad.
- 16.- Quesadillas are served with green sauce.
- 17.- The quesadillas are kept in a tortillero so they are hot.
- 18.- The tomato salad is prepared with coriander and onion.
- 19.- My mom makes the tortillas for the quesadillas.
- 20.- I make quesadillas every morning.

5 RECIPES OF FOODS THAT I HATE AND WHY:

1.-CHILAQUILES:

Ingredientes:

- ° Tortillas chips
- ° Onion
- ° Shred red chicken
- ° Avocado
- ° Cream
- ° Cheese
- ° Tomatoes garlic

Method of preparation:

The tortillas are fried, the sliced onions are seasoned together with the chicken, stirred together with the tortilla chips, separately, the tomato is harvested, then it is ground with garlic and added to everything else to serve garnish with the cheese, cream and avocado.

2.-MARINATED CHICKEN:

Ingredients:

- °Chicken pieces
- °Brócoli
- °Onion
- °Jalapeno pepper
- °Carrots

°Aromatic herbs

°Garlic

°Cinnamon

°Nortomate

°Rice

Method of preparation.

The chicken is sewn into pieces to the second boil all the ingredients are added it is tasted to the sason to serve it is accompanied to taste.

3.-LAMB BARBEQUE:

Ingredients:

°Onion

°Pasilla

°Anchochili

°Green tomato

°Beer

°Species

°Olive

°Red wine

°Vinegar

°Bay leaves

°Avocado

Method of preparation

Grind all the ingredients previously Curied with hot wáter except for the avocado eaves and laurelya made the mixture add the meat and the leaves and let stand 12 hours and serve with rice.

4.- BREADED CHICKEN

The chicken is bathe with nor swiss flour, salt legg White, then fried in enourg oil to serve is a accompanied to taste.

5.- FRIEN MOJARRRAS

Ingredients:

°Oil

°Mojarra

°Beans

°Lettuce

°Onion

°Tomato

°Coriander

°Lemon

°Avocado

Method of prepartion:

The fish is fried, to serve accomponied with refried beans, tomato salad, avocado lemon, lettuce.

VOCABULARY

Totopo----- Tortillas doradas

Marinade ----- Escabeche

Knorr tomato ----- Nortomate

Seasoning----- Sazón

Hall ----- Pasilla

Ancho chili ----- Chile ancho

Vinegar ----- Vinagre

Exception ----- Excepción

Mixture ----- Mezcla

Rest ----- Reposar

