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Elizabeth: good afternoon. A table for three please.

Waiter: Please come in, we have one.

Elizabeth: thanks

Waiter: here is the menu.

Manuel: thanks

Waiter: can I take note of them?

Manuel: of course. For me a quesadilla to the pastor.

Elizabeth: also brings me a quesadilla to the pastor.

Alejandra: for me a grilled breast, please.

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

Elizabeth: no need, bring me a glass of Jamaica.

Alejandra: for me a glass of horchata.

Manuel: and me a Coca-Cola.

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

Alejandra: thanks.

Waiter: here are your meals. Want something more?

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

Alejandra: wait, excuse me. Could you bring me the dessert menu?

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

Elizabeth: bring me a cheese pie and a cappuccino.

Manuel: I want a crepe of ham with Manchego cheese and coffee.

Alejandra: bring me a bonbon crepe with nutella and a frappe of oreo, please.

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

Elizabeth: Can you bring me the bill please?

Waiter: of course: here you are.

Manuel: thank you very much.

Recipes

shepherd meat quesadillas

Ingredients:

For meat:

- 1 kg of pork loin
- 1 cup dark beer
- 2 chipotle peppers in marinade
- 1 cup pineapple cut into cubes
- 1/2 cup chopped red onion
- 3 tablespoons paprika or paprika
- The juice of 1 lemon
- 2 tablespoons of white vinegar
- 2 teaspoons of salt
- 1 teaspoon of cumin
- 1/2 teaspoon black pepper

To make the quesadillas:

- 8 large flour tortillas
- 1 cup of palmito cheese

To accompany:

- 1 cup Pico de gallo
- 1 cup guacamole

- 1 cup diced pineapple
- 1 cup red onion with lemon and salt
- Chopped fresh coriander

Preparation:

For meat:

Place all the ingredients in a lens cooker and cook for 8 hours on minimum heat. Once ready remove and wick.

Place on the tortilla together with the cheese and brown in a pan until the cheese melts, place an omelette on top and turn to brown on both sides.

Serve with the accompaniments of your choice.

Extra juicy grilled chicken

Ingredients:

- 6-8 chicken breast fillets
- 3-4 small garlic cloves
- 1/2 lemon (juice)
- 1/2 teaspoon dried oregano
- 1/2 teaspoon pepper
- 1/2 teaspoon salt
- 1/2 teaspoon dried parsley
- 1 tablespoon olive oil

Steps:

Thoroughly wash the fillets and drain. While pressing the garlic and removing the juice from the lemon. Add it together with the oil, spices, salt and pepper on a flat plate and mix everything. Soak each steak in the mixture and set aside.

In a very hot frying pan fry each fillet over high heat for about a minute since in my case they are quite finite.

Ready to enjoy in a sandwich or with some potatoes. Accompany it as you like.
Enjoy your meal!

crepes

Ingredients:

- 1 cup of wheat flour
- 2 eggs
- 1/2 cup milk
- 1/2 cup of water
- 1/4 teaspoon of salt
- 2 tablespoons melted butter

How to do it:

1. Place the flour and eggs in a bowl. Beat with a balloon whisk and gradually add the milk and water; beat until integrated. Add the salt and butter and continue beating until you have a uniform dough.
2. Heat a skillet over medium-high heat and lightly grease. Pour 1/4 cup of dough for each crepe, tilting the pan in a circular way so that the dough completely covers the bottom.
3. Cook the crepe for 2 minutes, until the underside has taken on a light brown hue. Peel off with a spatula, flip and cook the other side. Serve hot.

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.