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- **Materia/ inglés**
- **Carrera/ enfermería**
- **Semestre/ segundo**

Todo texto se trabajará con Gill San Mt 12, interlineado 1.5

"I DON'T LIKE":

I don't like liver with onions because it has onion and garlic

I don't like tripe because it has leather.

I don't like sushi because of the combination of fish with spices

I don't like the cactus with cheese because the cactus is slimy

I don't like Arab tacos

I don't like tongue tacos for their flavor

I don't like the udder for its smell and taste

I don't like mincemeat because it has a potato

I don't like the stuffed potato because I don't like the taste of the potato

I don't like the yellow mole because it has dough.

"I LIKE":

I like pizza

i like kentucky chicken

I like hamburgers

I like the beef tacos

I like empanadas

I like "guarachitos"

I like "minced"

i like hawaiian cakes

I like buffalo wings

i like the hotdog

I like shrimp with garlic mojo

I like the fishy devil

I like breaded shrimp

I like the "tlayuda"

i like crab

I like "garnachas"

I like breaded breast

I like cheese toasts

I like roast meats.

2 FOOD RECIPES:

"Chorizo and pea risotto":

Ingredients

1 tablespoon of oil

200 g chorizo

peeled and chopped

300 g of arborio risotto rice

2 tablespoons vinegar (white wine vinegar if you have it)

1.2l chicken broth (best is fresh), heated until simmering

200 g frozen peas

60g finely grated Parmesan, plus extra to serve

Method

Heat the oil in a large skillet, pour the chorizo and fry until crisp and all the oil has been released. Remove a quarter of the chorizo with a slotted spoon and set aside.

Pour the rice into the pan, stir to coat with oil and toast for a minute or so, then pour in the vinegar. Once the vinegar has evaporated, add a tablespoon of the broth, stir, and once absorbed add a little more. Continue doing this for about 20 minutes until most of the broth has been absorbed and the rice has swollen but still has a slight bite.

Tilt the peas, parmesan, and remaining broth. Stir everything well. Once the cheese has melted, season with black pepper, then divide into bowls, covering each serving with the remaining crispy chorizo and additional grated Parmesan.

CRISPY GREEK STYLE CAKE:

Ingredients

200 g bag of spinach leaves

175 g bottle of dried tomato in oil

100 g feta cheese, crumbled

2 eggs

125 g of phyllo dough

Method

1 Put the spinach in a large skillet. Pour over a couple tablespoons of water, then cook until wilted. Tilt it over a sieve, let it cool down a bit, then squeeze out the excess water and roughly chop. Roughly chop the tomatoes and put in a bowl along with the spinach, feta cheese and eggs. Mix well.

Carefully unroll the phyllo dough. Cover with damp sheets of kitchen paper to prevent drying. Take a sheet of dough and brush abundantly with a little dry tomato oil. Place the oil side down in a 22 cm loaf pan with a loose bottom so that part of the dough hangs over the side. Brush the oil on another piece of dough and put it in the can, a little rounder. Keep putting the pieces of puff pastry into the can until you have about three layers, then put the spoon over the filling. Pull the sides towards the center, crinkle and make sure the filling is covered. Brush with a little more oil.

Heat oven to 180 ° C / 160 ° C fan / gas 4. Cook the cake for 30 minutes until the dough is crisp and golden. Remove from the cake pan, cut into slices and serve with salad.