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Nombre del trabajo: Affirmative sentences

Materia: Ingles

Grado: 2

Grupo: A

FOODS

1. I like to eat tamales.
2. I love to eat enchiladas.
3. I can eat chilaquiles.
4. I like the mole.
5. I love chiles rellenos.
6. I like steak.
7. I love salad with dressing.
8. I eat fried chicken with spaghetti.
9. I can eat the fried mojarra.
10. I love breaded shrimp.
11. I like bottled pacayas.
12. I like chicken and vegetable noodles.
13. I can eat the chops.
14. I like to eat the calabacitas.
15. I can eat lasagna.
16. I like nuggets.
17. I can eat shrimp with white beans.
18. I like soup.
19. I can eat grilled breast.
20. I can eat the roast pork.

FOOD I HATE

1. Liver. Worse if it is onion, wacala.
2. the mondongo doesn't taste good and I don't like to see what the meat is like.
3. fish broth I don't like it tastes ugly.
4. the gizzard consommé just to see it makes me sick.
5. i can't eat the dried fish.
6. I hate canned sardines.
7. I don't like to eat egg with tomato.
8. I don't like empanadas.
9. I don't like beef broth.
10. I don't like the omelette egg.

FOOD RECIPES

ENCHILADAS

Ingredients

- 4 1/2 cups chicken broth
- 1 cup vegetable oil
- 12 tortillas
- 2 cups cooked, minced chicken
- 1 cup of cream
- 1 cup crumbled fresh cheese
- 1/2 cup sliced onion
- 1 glass of red mole paste

INSTRUCTIONS

- 1.. In a saucepan, place the oil and heat it very well. Fry the tortillas lightly; Reserve on absorbent paper.
- 2.. Put the chicken broth in a saucepan, bring to a boil and add the pasta. Dissolve it until the red mole is liquid.
- 3..Heat the chicken in another skillet.
- 4..In the hot red mole, dip each of the tortillas and put a little chicken in the center of each one.
- 5.. We suggest serving three enchiladas per serving.
- 6.. Decorate with cream, cheese and onion. Serve immediately.

CHILI FILLING

Ingredients

- 10 poblano peppers
- 2 chicken breasts
- 3 tomatoes, chopped
- 1 tablespoon onion, minced
- 1 tablespoon of parsley
- 1 clove garlic
- 100 grams of pitted olive
- 50 grams of raisin, optional
- 2 teaspoons of oil

INSTRUCTIONS

- 1.. In a comal they start to toast the chilies, turning them so that they are toasted on all sides. Then I put them in a plastic bag for about 10 minutes to make it easier to peel them. They are then peeled, carefully opened on one side and the seeds are removed, washed very well and drained.
- 2.. The chicken breasts are cooked in salted water and if you wish, you can add bay leaf, garlic and onion so that they have more flavor. Then finely shred them.
- 3.. For the filling: the onion, tomato, parsley, garlic, olives and raisins are fried in oil if we are going to use them. We add the shredded chicken and let the sauce consume a little, season with salt and pepper.
- 4.. With this, the chilies are filled and placed in a greased refractory. Sprinkle them with salt and pepper. They are baked in the hot oven for 20 minutes.

ZUCCHINI STUFFED WITH CHEESE

Ingredients

- 4 zucchini
- 1 cup grated mozzarella cheese
- 1 clove garlic
- 1 ½ tablespoon finely chopped onion
- ¼ cup dry breadcrumbs
- 1 egg
- 1 teaspoon finely chopped fresh parsley

INSTRUCTIONS

- 1.. Place the zucchini on a chopping board and cut the part of the side with a knife (removing only a quarter of it from the side). With the help of a spoon, remove a part of the pulp giving it a hollow shape. Make sure there is enough inside pulp (about ¼ inch) so it won't break.
- 2.. Bring water to a boil in a pot with enough capacity; Once the water is boiling, add the zucchini for 3 minutes. (We are only going to precook them, because we need them to stand firm).
- 3.. Take them out of the pot, drain them very well and place them in a refractory.
- 4.. Cut the pulp you removed earlier into small pieces and place them in a container.
- 5.. In a frying pan, heat the oil over médium heat; add the finely chopped garlic clove and the tablespoon and ½ of the chopped onion, and fry for 4 minutes; add the small pieces and cook for 2 minutes.
- 6.. Remove this mixture from the pan and place it in a container. Wait a few minutes for it to cool. * Add the beaten egg, parsley, breadcrumbs and grated cheese, and season with salt and pepper.
- 7.. Preheat the oven to 350 degrees.

MOLE FOOD

Ingredients

a 125 gram bottle of Doña María Mole (

Garlic

Chicken Soup

1/2 onion

2 tablespoons of sugar or milk chocolate;)

Chicken Soup

1/2 onion

Grandma's sugar or chocolate;)

INSTRUCTIONS

- 1.. If you want to mince the chicken you can buy chicken breast, and then all the steps are the same 8).
- 2.. In a saucepan put a liter and a half of water, the chicken pieces, a garlic and half an onion until it boils (approximately 40 minutes).
- 3.. After it boils add the onion, garlic, half a bottle of mole Maria, two tablespoons of sugar and water left over from the chicken to a blender.
- 4.. In the case of sugar and mole, liquefy and test until the flavor seems perfect.
- 5.. In a separate saucepan you put the chicken pieces and add the mixture, try to strain it a little to avoid lumps.
- 6.. Stir it until it boils.

CHILAQUILES FOOD

ingredients

5 corn tortillas 1

chicken breast 3 ripe tomatoes

1/4 onion 1 clove of garlic

1/2 guajillo chile (dry red chili)

175 g of white cheese from Oaxaca strands

1 dl of sour cream

1/2 dl of oil olive 1 bag of nachos

cherry tomatoes 1 lime

Preparation time: 30 minutes

Cook time: 60 minutes

Economic

4 diners

Recipe type

- 1.. Put the chicken stock in a saucepan and heat. Cook the breast, without skin or fat, for about 20 minutes with the saucepan covered. Take out and drain. Let cool. Crumble it with your fingers and set aside.
2. Blanch the tomatoes in boiling water for 3 minutes. Refresh them in cold water, peel and chop them. Put them in the turmix together with the onion, the peeled garlic clove, the chili, seedless, and a pinch of salt. Crush. 2. Transfer to a saucepan, put on the fire and bring to a boil. Let cook gently until thick.
3. Meanwhile, cut the tortillas into quarters forming 12 triangles (tortilla chips). Fry them in hot oil until crisp and drain on absorbent kitchen paper.
4. Put the tortilla chips (the tortilla pieces) inside the saucepan with the tomato sauce and give them a few turns, until they are bathed.
5. Add the shredded chicken breast. Stir until everything is impregnated by the sauce.
6. Transfer to a platter and arrange the Oaxca cheese strands and a little sour cream on top. Garnish with some nachos around, some cherry tomatoes and some lime slices.