

Typical Peruvian food

Read and answer :

Peru has a variety of typical dishes. The ingredients that you can find in a Peruvian dish are rice, potatoes, chicken, pork, lamb, meat or fish. Most typical Peruvian dishes include the different kinds of chilli pepper ("ají"), yellow chili, red chili and rocoto. On the coast, people use fish and seafood to prepare ceviche. They also make escabeche de pescado, chicharrón de pescado, ají de gallina (shredded chicken in spiced milk and ají sauce), and others.



In the Andean region, people use potatoes, maize, and many kinds of meat to prepare different types of soup and stew. The best known dishes are olluquito with charqui, papa a la huancaina, mote soup, grilled or fried guinea-pig (cuy chactado), trout, pachamanca, etc.



In the Jungle, people use native ingredients to prepare typical dishes. The best known are juane, inchcapi (maize and peanut soup), palache (a large freshwater trout), tacacho with cecina (a mash of roasted plantain served with bacon), nina juane, and the patarashca. Its famous drink is uvachado.

In the Andean region, people include different kind of chilli pepper.

TRUE FALSE

On the coast, people use fish and seafood to prepare ceviche.

TRUE FALSE

The Ingredients that you can find in typical peruvian dishes is pasta.

TRUE FALSE

In the jungle, the best known dishes are juane, tacaco, with cecina.

TRUE FALSE

In the Andean region, people don't use meat for dishes.

TRUE FALSE