



PERÚ

Ministerio de Educación

Segundo secundaria



Raw fish or shellfish dish cut into small pieces and marinated in a marinade prepared with lemon or sour orange juice, chopped onion, salt, pepper and cilantro; It is a typical dish of some South American countries, especially Peru.



This traditional typical dish of the Peruvian coast consists of cooked rice and its chicken prey is placed on top. It has a perfect balance of vegetable ingredients, such as onion, corn, peas, pepper and diced carrot.



It is a traditional dish of Peruvian cuisine. Made with potato (potato), lemon, yellow pepper, chicken, tuna or shellfish



It is a Peruvian dish that contains a lot of tradition and flavor, it maintains the ancestral way of preparing it underground used by our ancestors. Form of preparation that passed from generation to generation.



a traditional dish from Peru, they are very popular in the country and can be found everywhere, from the most popular food markets to the most luxurious restaurants in the country. The main ingredients are noodles and chicken that, mixed with a magical sauce, give us a delicious result.