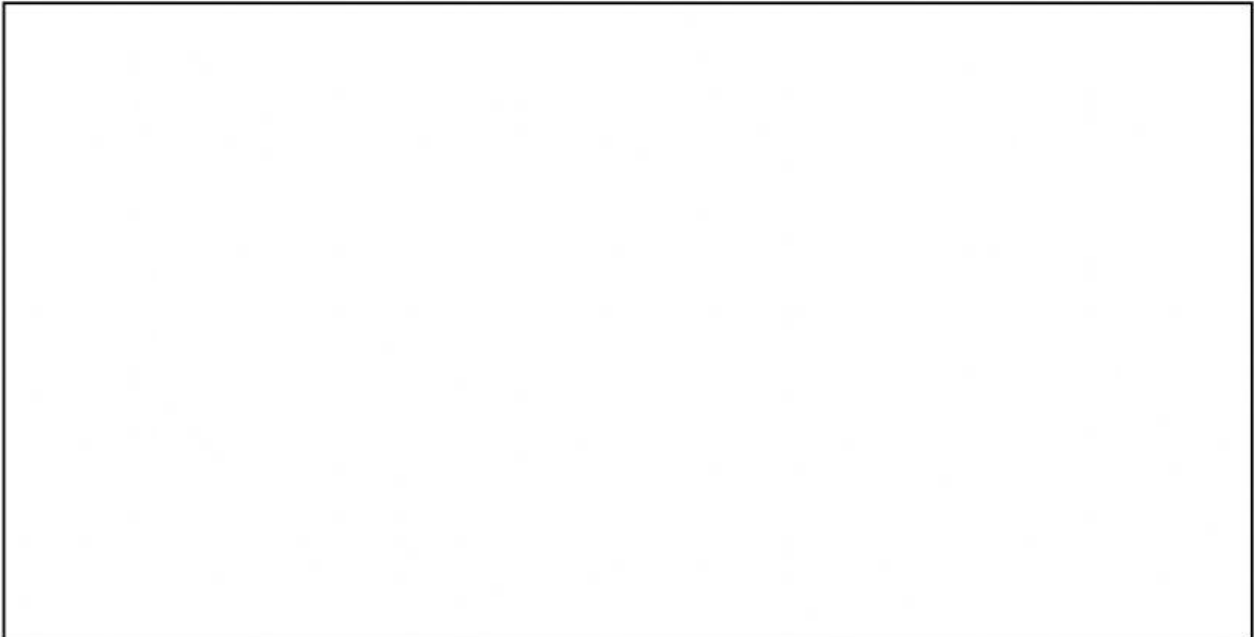


Name: \_\_\_\_\_

Watch the video and answer the questions followed.



Fill in the blanks.

**Ingredients:**

4 Oz chicken \_\_\_\_\_

1 garlic, \_\_\_\_\_

2 tablespoon \_\_\_\_\_, chopped

1 tablespoon of \_\_\_\_\_ oil

2 tablespoon of \_\_\_\_\_ juice

Salt

Black pepper

$\frac{1}{4}$  \_\_\_\_\_ paprika

$\frac{1}{4}$  tablespoon of \_\_\_\_\_ powder

1 tomato, chopped

$\frac{1}{4}$  medium red onion, \_\_\_\_\_

$\frac{1}{2}$  jalapeno, minced

2 Oz avocado, chopped

Based on the video, rearrange the instructions to make Avocado salsa with grilled chicken.

**Instructions.**

|    |  |
|----|--|
| 1. |  |
| 2. |  |
| 3. |  |
| 4. |  |
| 5. |  |
| 6. |  |
| 7. |  |

Serve.

Mix well to make the salsa.

Combine the breast chicken with garlic, cilantro, olive oil, lemon juice, salt, black pepper, paprika, and cumin powder.

Transfer the grilled chicken to a plate.

Mix well and grill the chicken on a non-stick pan.

Place the salsa on the grilled chicken.

Combine the tomato, onion, jalapeno, cilantro, avocado, salt, black pepper, and lemon juice in a bowl.