

Name: _____ Group: _____ Date: 02/11/2021



Activity 3: Peruvian Recipe



Goal - Propósito: Identifica información en recetas peruanas.



Complete the ingredients. – Completa los ingredientes



- Some chili pepper
- A kilo of fish
- ½ kilo of lemon
- Some lettuce

- A sweet potato
- Some yucca
- Some salt
- An onion

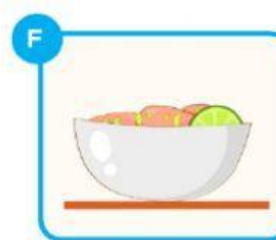
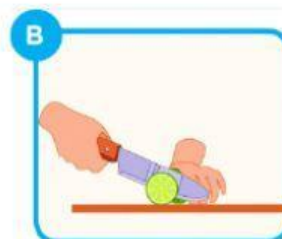


Label the pictures. – Escribe la palabra bajo la imagen correcta.

wash – boil – cook – wash – dice – cut
– add – put – serve



Match the pictures and phrases. – Ubica/escribe la frase debajo de la imagen correcta.



cook the fish in the lime juice

boil the sweet potatoes

squeeze the limes

wash the fish

cut the limes in half

dice the fish into small pieces/squares

cut – wash – squeeze – dice – boil – put (x2) – cook

APRENDO en casa

Hello, people! Today, in our blog we are going to make a delicious and nutritious dish.

Cebiche is healthy, juicy, delicious, and nutritious. It's one of the most popular dishes in Peru. In fact, to eat this unique dish you can go to an exclusive restaurant or enjoy it at home by making your own cebiche. Today we will show you how to prepare this delightful dish. These are the ingredients:



CEBICHE

INGREDIENTS

- One kilo of fish
- One red onion
- ½ kilo of lemon
- One chili pepper
- One kilo of sweet potatoes
- Salt to taste



Are you ready? Let's cook our delicious cebiche.

First, (1) _____ the fish and (2) _____ it into small squares. After that, (3) _____ the fish in a glass bowl.

Then, (4) _____ the lemons, (5) _____ them and pour the juice in a cup.

Next, cut the onions and chili pepper. (6) _____ the fish, onions and hot pepper in a glass bowl, **and then,** pour the lime juice in the bowl and (7) _____ in the lime juice for 20 minutes. While the fish is cooking, (8) _____ the sweet potatoes until they are soft.

Finally, remove the fish from the bowl and add some salt. Slice the sweet potatoes and serve with the fish.

Complete the steps of a recipe. – Completa los pasos de una receta.

Finally

Then

And then

Next

First

1. First, beat the eggs. Use two or three eggs per omelette.
2. _____, melt a piece of butter in a pan for each omelette.
3. _____, add the eggs to the pan.
4. _____, cook them for a couple of minutes.
5. _____, fold it and serve it in a plate.