

enliven your quizzing



## **LATINO FOOD**

Savor the Flavor: Classic Latino Dishes

1.	What are the main ingredients in Mofongo, a classic dish from Puerto Rico?
	<ul><li>Pork, Potatoes, Bananas</li></ul>
	Fish, Rice, Beans
	Plantains, Garlic, Pork
	Chicken, Corn, Peppers
2.	What's the name of the Cuban shredded beef dish?
	☐ Tostada
	Ropa Vieja
	Cochinita Pibil
	☐ Barbacoa
3.	What is the traditional Mexican dish Tamales made of?
	Masa, Shellfish, Lime
	Masa, Cheeses, Sauce
	Tortilla, Beans, Cheese
	Masa, Meats, Sauces
4.	What is Chupe de Res?
	<ul><li>Puerto Rican classic dish</li></ul>
	Mexican breakfast dish
	Mesoamerican sandwich
	☐ Peruvian soup

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5.	In Chilean cuisine, what's traditionally included in a Completo Hot Dog?
	☐ Green peppers
	Avocado
	Onions
	Cheese
6.	What are Empanadas, a popular dish in many Latino countries?
	Sweet dessert
	<ul> <li>Baked or Fried Stuffed Bread</li> </ul>
	Grilled Skewers
	☐ Rice Dish with Seafood
7.	Which country is considered the birthplace of the popular dish Ceviche?
	☐ Cuba
	☐ Peru
	Colombia
8.	What is Arepas, a staple food in Colombia and Venezuela?
	☐ Noodle Soup
	☐ Tortilla Sandwich
	Stuffed Pepper
	Cornmeal Patty
9.	Cornmeal Patty  What is Pupusa, a traditional dish from El Salvador?
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	What is Pupusa, a traditional dish from El Salvador?  Meat Stew Sweet Pastry Thick Pancake Seafood Soup
	What is Pupusa, a traditional dish from El Salvador?  Meat Stew Sweet Pastry Thick Pancake Seafood Soup  What are the main ingredients in Chimichurri?
	What is Pupusa, a traditional dish from El Salvador?  Meat Stew Sweet Pastry Thick Pancake Seafood Soup  What are the main ingredients in Chimichurri? Garlic, parsley, vinegar, and oil

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