

Proficiency: Writing. Hispanic Recipes using the impersonal “se.”

SL.PS4.PW.01 Create/Compose simple original sentences and questions on very familiar topics. **Supporting Functions:** *Present material in an organized manner. Convey information using simple original sentences and strings of sentences. Use vocabulary that is sufficient to provide information and limited explanation. Write messages, short letters, simple descriptions and simple narrations.*

Thursday during Sira we will be serving “tapas.” Each of you should find a recipe from a Hispanic country other than Mexico. It is ok to bring a drink. Rewrite and simplify the recipe you find so that it includes the following:

- A list of ingredients
- A series of directions written using the “se” impersonal.
- A picture.

Huevos Rellenos de Panamá

Ingredientes

- 1/2 docena de huevos
- 1/2 Taza de queso crema
- 2 cucharas de Mayonesa
- albahaca (basil)
- 1 pimiento rojo (picaditos)
- sal y pimienta al gusto
- aceitunas en rodajas



Preparación

1. Se hiere los huevos 12 minutos.
 2. Se enfria los huevos y se los corta en mitades
 3. Se quita las llemas.
 4. Se pone las llemas en un bol y se agrega el queso crema, la mayonesa, albahaca y pimentones rojos
 5. Se mezcla todo con un tenedor y se salpimenta al gusto.
- Se rellena las mitades, con esta mezcla y se adorna con una rodaja de aceituna.

Consejos

Los huevos se deben quedarse con una consistencia firme al hervirlos.

Check List	Si	No
There is a title for the recipe written in Spanish which identifies the dish and the country of origin. (Not Mexico)		
The ingredients are listed. They are simplified and easy to read. (Los Ingredientes)		
The directions are listed and numbered. All of the directions are simplified and converted to “se” impersonal.		
You have a picture of the dish on the slide. Remember you can google search the dish under images. I had to do that for my dish.		
You bring your dish to class on Thursday to share with the class. I chose something cheap....you should too.		

