

6 delicious dishes from all around the world...



by Giorgos Skandalos

1. Mexican huaraches

- Huarache is a popular Mexican dish consisting of a fried base, with a variety of toppings, including green or red salsa, onions, potatoes, and ground beef, and then topped with cheese. This dish is mostly popular in its hometown, Mexico City. The dish is also sold in cities with Mexican-American populations such as Chicago, New York, San Francisco, San Antonio, or Houston.



2.Pizza

- Pizza is one of the most popular foods in the world. Also, pizza is one of the most famous Italian recipes and apparently Italians are a billion levels above the rest of the world at making pizza because the Italians are the only ones that know the secret to the perfect pizza!



3.KHINKALI

- Khinkali is a Georgian dumpling, which originated in the Georgian mountain regions of Pshavi, Mtiuleti and Khevsureti. Varieties of khinkali spread from there across different parts of the Caucasus.



The original recipe, consisted of only minced meat , onions, chili pepper, salt. However, the modern recipe uses herbs like parsley and cilantro. In Azerbaijan, the use of beef and lamb is more prevalent. Mushrooms, potatoes, or cheese may be used in place of meat.

4.sushi

- Sushi is a food originating in Japan, consisting of cooked vinegared rice combined with other ingredients such as raw uncooked seafood, vegetables and sometimes tropical fruits. Ingredients and forms of sushi presentation vary widely, but the ingredient which all sushi have in common is rice.



5.Taco

- A taco is a traditional Mexican dish composed of a tortilla folded or rolled around a filling. A taco can be made with a variety of fillings, including beef, pork, chicken, seafood, vegetables and cheese. A taco is often accompanied by salsa or chili pepper, avocado or guacamole, cilantro, tomatoes, onions and lettuce.



6.Lasagne

- Lasagne are flat-shaped pasta, and possibly one of the oldest types of pasta. The word "lasagne" and, in many non-Italian languages, the singular "lasagna", can also refer to a dish made with several layers of lasagne sheets alternated with sauces and various other ingredients.



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