



Bits and Bites from *Let's Eat!*



Dumplings

(DUHM-plingz)

China

Steamed or fried pockets of meat or vegetables.



Scones

(SKOHNZ)

Scotland

Baked goods served with clotted cream and jam.



Crepes

(KRAYPS)

France

Soft and buttery super-thin pancakes.



Shakshuka

(shahk-SHOO-kah)

North Africa, Middle East

Peppers, tomatoes, spices and poached eggs.



Couscous

(KOOS-koos)

Morocco, Algeria, Tunisia

A fluffy grain-like pasta with a slight nutty flavor.



Raspado

(rahs-PAH-doh)

Mexico

Shaved ice, often drizzled with tamarind syrup.



Khao Yum

(KOW YUHM)

Thailand

A rainbow rice salad with flavors like lemongrass, Thai lime and coconut.



Fondue

(fon-DOO)

Switzerland

Melted cheese with bread and veggies to dip.



Wild Rice

(WYLD RIZE)

Indigenous

Used in dishes like salad with berries or added to soups or casseroles.



Mezze

(METZ-zay)

Mediterranean, Middle East

A shared platter with falafel, hummus, tabbouleh and more.



Salsa

(SAHL-suh)

Latin America

A dip made from ingredients like fresh mangos, cucumbers, tomatoes and lime.



Pizza

(PEET-suh)

Italy

Tangy sauce, yummy toppings, stretchy cheese and crunchy crust!



Maki Sushi

(MAA-kee SOO-shee):

China and Japan

Bite-sized rolls of rice, fish, seaweed and avocado.



Masala Chai

(muh-SAA-luh CHY):

India

Tea simmered with cardamom and ginger.

