$\sim \! \rm World$ Dishes Contest in SHIMADAI 2020 \sim Application Form

Are tortillas with cheese and stuffing inside stuffing is usually chicken or beef, and carbeans, onion, and other ingredients. This time the recipe includes both seafood (shrimp) and pork, items not normally four quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdillas. We believe these ingredients gwith cheese the main ingredient of quesdillas. We believe these ingredients gwith a reasonal with a reasonal set of the gredient of quesdillas. We believe these ingredients gwith cheese the set ingredients gwith a reasonal set of the gredient of quesdillas. Kingedients Shrimp As desired Mine Onion One half Pork As desired Green Onion As desired Pork As desired Green Onion As desired Quesdillas Quesdillas on green onions White Onion One tablespoon Quesdillas Que white and green onions	Nickname or Team Name	Recipe Wiza	rds			
Name of Dish : Quesdilla Promoting points Where of Dish : Quesdilla (Why did you choose the ingredients, story behind the dish, etc.) : Story behind the dish, etc.) : Quesdillas are a traditional food in Mexico are torillas with cheese and stuffing inside stuffing is usually chicken or beef, and car beans, onion, and other ingredients. Where the the recipe includes both seafood (shrimp) and pork, items not normally four quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdiver which is why we added them this time. With a reascoable protein the seafood (shrimp) and pork, items not normally four quesdillas. We believe these ingredients gwith cheese, the main ingredient of quesdiver which is why we added them this time. Kite of ingredients Ingredients A mount Shredded Cheese 1/2 bag Tortillas 4 Yous ingredients with anascoable prote the seafood (shrimp) and pork in a pan bay in appan Q Cook shrimp and pork in a pan Q Put another tortilla on top of the ingredient is Q Drain kidney Beans from can and rinse them Q Pit phe torilla Recipe Q Cook shrimp pork, onions and beans Q Cut into 4 slices and it's ready to eat Q Drain kidney beans from can and rinse them Q Renove torilla from pan and put on a pan Q Drain kidney beans from can and rinse them Q Renove torilla from pan and put on a pan Q Drain kidney beans from can and rinse and eas Q Cut into 4 slices a			A dish using creativ	vity		
story behind the dish, etc.): Story behind the dish, etc.): Quesdillas are a traditional food in Mexico are tortillas with cheese and stuffing insid- stuffing is usually chicken or beef, and car beans, onion, and other ingredients. This time the recipe includes both seafood 						
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Ingredients (for 2 people) *Use ingredients with a reasonable price that you can buy in Japan Shredded Cheese 1/2 bag Tortillas 4 Pork As desired White Onion One half Pork As desired Green Onion As desired Pork As desired Green Onion As desired Canned Kidney Beans 1 can Butter or Oil One tablespoon @ Cook shrimp and pork in a pan ? Put another tortilla on top of the ingredi @ Cut up white and green onions ® Wait for the cheese to melt a little @ Drain kidney beans from can and rinse them ? Flip the torilla @ On low heat, put a little butter or oil in a pan ? Remove torilla from pan and put on a pl @ Add cheese, shrimp, pork, onions and beans ? Cut into 4 slices and it's ready to eat! Participant(s) Bold Row: Mationality Faculty Name E-mail Mexico Life and Sciences Juan Perez cooking@gmail.cutoed@gmail.cutoe	Feel free to show your ideas with illustrations, photos, etc.			This time the recipe includes both seafood (shrimp) and pork, items not normally found in quesdillas. We believe these ingredients go well with cheese, the main ingredient of quesdillas,		
ingredients Shredded Cheese 1/2 bag Tortillas 4 (for 2 people) Shrimp As desired White Onion One half Shrimp As desired Green Onion As desired Pork As desired Green Onion As desired Canned Kidney Beans 1 can Butter or Oil One tablespoon @ Cook shrimp and pork in a pan ⑦ Put another tortilla on tor of the ingredit @ Cout up white and greenonions ⑧ Wait for the cheese tore that little @ Drain kidney beans from can and rinse them ⑨ Flip the torilla @ On low heat, put a little butter or oil in a pan ⑩ Wait until most or all of the cheese has ⑨ Heat up torilla in the parts ⑪ Remove torilla from part and put on a part ⑨ Add cheese, shrimp, port, onions and beans ⑫ Cut into 4 slices and it's ready to eat! Participant(s) Maxionality Faculty Name Mexico Life and Sciences Juan Perez cooking@gmail.co JSA Science and Engineering John Smith Iovefood@gmail.co	ingredients (for 2 people) %Use ingredients with a reasonable price that you can	Ingredients	Amount	Ingredients	Amount	
*Use ingredients Shrimp As desired White Onion One half with a reasonable price that you can buy in Japan Pork As desired Green Onion As desired Canned Kidney Beans 1 can Butter or Oil One tablespoon Image: Cook shrimp and pork in a pan Image: Cook shrimp and pork in a pan <td>Shredded Cheese</td> <td>1/2 bag</td> <td>Tortillas</td> <td>4</td>		Shredded Cheese	1/2 bag	Tortillas	4	
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buy in Japan Canned Kidney Beans 1 can Butter or Oil One tablespoon 1 Cook shrimp and pork in a pan 7 Put another tortilla on top of the ingredit 2 Cut up white and green onions 8 Wait for the cheese to melt a little 3 Drain kidney beans from can and rinse them 9 Flip the torilla 4 On low heat, put a little butter or oil in a pan 10 Wait until most or all of the cheese has 5 Heat up torilla in the pan 10 Remove torilla from pan and put on a pl 6 Add cheese, shrimp, pork, onions and beans 20 Cut into 4 slices and it's ready to eat! Participant(s) Mexico Life and Sciences Juan Perez cooking@gmail.co Bold Row: USA Science and Engineering John Smith lovefood@gmail.co		Pork	As desired	Green Onion	As desired	
Recipe ² Cut up white and green onions ³ Drain kidney beans from can and rinse them ³ Drain kidney beans from can and rinse them ⁴ On low heat, put a little butter or oil in a pan ⁵ Heat up torilla in the pan ⁵ Heat up torilla in the pan ¹ Remove torilla from pan and put on a pl ⁶ Add cheese, shrimp, pork, onions and beans ¹ Cut into 4 slices and it's ready to eat! ¹ Mexico ¹ Life and Sciences ¹ Juan Perez ¹ Cooking@gmail.co ¹ USA ¹ Science and Engineering ¹ Juan Perez ¹ Cooking@gmail.co ¹ USA ¹ Cooking@gmail.co ¹ Coo		Canned Kidney Beans	1 can	Butter or Oil	One tablespoon	
Recipe 3 Drain kidney beans from can and rinse them 9 Flip the torilla 4 On low heat, put a little butter or oil in a pan 10 Wait until most or all of the cheese has 5 Heat up torilla in the pan 10 Remove torilla from pan and put on a pl 6 Add cheese, shrimp, pork, onions and beans 10 Cut into 4 slices and it's ready to eat! Participant(s) Mexico Life and Sciences Juan Perez cooking@gmail.co Bold Row: USA Science and Engineering John Smith lovefood@gmail.co	Recipe	① Cook shrimp and pork in a pan		⑦ Put another tortilla on top of the ingredients		
Recipe ④ On low heat, put a little butter or oil in a pan ⑩ Wait until most or all of the cheese has ⑤ Heat up torilla in the pan ⑪ Remove torilla from pan and put on a pl ⑥ Add cheese, shrimp, pork, onions and beans ⑫ Cut into 4 slices and it's ready to eat! Participant(s) Mexico Life and Sciences Juan Perez cooking@gmail.co Bold Row: USA Science and Engineering John Smith lovefood@gmail.co		② Cut up white and green onions		⑧ Wait for the cheese to melt a little		
④ On low heat, put a little butter or oil in a pan ⑩ Wait until most or all of the cheese has ⑤ Heat up torilla in the pan ⑪ Remove torilla from pan and put on a pl ⑥ Add cheese, shrimp, pork, onions and beans ⑫ Cut into 4 slices and it's ready to eat! Participant(s) Nationality Faculty Mexico Life and Sciences Juan Perez cooking@gmail.ce USA Science and Engineering John Smith lovefood@gmail.ce		③ Drain kidney beans from can and rinse them		Ip the torilla		
Image: Section of the section of th		4 On low heat, put a little butter or oil in a pan		1 Wait until most or all of the cheese has melted		
Participant(s) Mexico Life and Sciences Juan Perez cooking@gmail.c Bold Row: USA Science and Engineering John Smith Iovefood@gmail.c		⑤ Heat up torilla in the pan		① Remove torilla from pan and put on a plate		
Participant(s) Mexico Life and Sciences Juan Perez cooking@gmail.c Bold Row: USA Science and Engineering John Smith lovefood@gmail.c		6 Add cheese, shrimp, pork, onions and beans		12 Cut into 4 slices and it's ready to eat!		
Bold Row: USA Science and Engineering John Smith Bond Row: USA Science and Engineering	Bold Row:	Nationality	Faculty	Name	E-mail	
Representative		Mexico	Life and Sciences	Juan Perez	<u>cooking@gmail.com</u>	
Representative Japan Science and Engineering Taro Shimane winner@gmail.co		USA	Science and Engineering	John Smith	lovefood@gmail.com	
		Japan	Science and Engineering	Taro Shimane	winner@gmail.com	

XYou can check the details on front of this flyer.

 $\ensuremath{\mathbb{X}}\xspace$ We will show your nickname or team name, and nationality on our homepages, SNS, etc.

when we release the information on your original dish.

 $\$ We will not use your ideas for any other purposes except for special events at Shimane University.