



# Cooking Class & Dinner

**Saturday May 1st, 2010 at 5:30 pm**

Our host and chef/owner of Restaurant Chichen Itza will take us through this hands-on experience making traditional Mayan appetizer sikil'pak--toasted pumpkin seed puree, Yucatecan pollo pibil--exotic spiced chicken wrapped in banana leaves, refreshing citrus jicama salad, and a sweet corn tamale dessert. Then will sit down and enjoy our meal.



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Chichen Itza Restaurant  
3655 S Grand Ave #C6  
Los Angeles, CA 90007

To sign up go to [southbayschoolofcooking.com](http://southbayschoolofcooking.com)  
or call **310.350.3772** or sign up at Chichen Itza  
Restaurant.

Cost: \$79 *includes ingredients & dinner*