

American chefs test jellyfish as sustainable seafood option

Vocabulary Match

sustainable ● entrepreneurs ● consumed ● nutritional ● particularly ● species ●
● eaten ● renewable ● business owners ● healthy ● types ● specifically

Article

American chefs and food entrepreneurs have started to explore jellyfish as a new source of sustainable seafood.

The increased interest in jellyfish is driven by concerns over the environmental impact of traditional seafood farming and the nutritional benefits of jellyfish. The number of jellyfish species consumed by humans is expected to grow, with more than 2000 species in the oceans.

Although jellyfish are a new addition to American cuisine, they have a long history in Asian cooking, particularly in China and Japan, where they are commonly used in salads and other dishes.

Quiz

1. Who is exploring jellyfish as a new source of sustainable seafood?
2. What is driving the increased interest in jellyfish?
3. How many species of jellyfish are in the oceans?
4. Where are jellyfish commonly used in cooking?

Conversation

- A: Did I ever tell you about the time Stefano ate a jellyfish?
B: No way, man! Jellyfish? Aren't those things supposed to sting?
A: Usually, but this one was sun-baked. He said it was salty and crunchy!
B: Salty and crunchy, like potato chips? Who needs fish when you have jellyfish chips!
A: Exactly! Stefano says we should eat more. But not straight from the sea!
B: Hmm... I might stick to my regular chips, but jellyfish and dip could be interesting!

Discussion

1. Have you ever tried jellyfish before?
2. Do you think jellyfish will become a popular food source in the future?
3. How have your eating habits changed over the years?
4. What foods do you think will become popular in the future. Why?