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Two exclusive recipes:

Try Some Flavors From the Amazon this Thanksgiving

Add some flavors from the Amazon to your Thanksgiving table
with these two delicious recipes from Bolivian chefs!

[Download the Recipes](#)

Meet the Chefs

Learn a little about Chef Ricardo and Chef María Belén.



Mountains. When Chef Ricardo isn't cooking delicious meals, he likes to practice photography.



Chef María Belén Borda works as a Head Chef at Belen Restaurant. After working in restaurants around the world, she returned to her beloved Tarija, Bolivia where, with she now works as a chef alongside her two siblings.

The Benefits of Açaí for the Amazon

Both these recipes use açaí berries. This forest fruit native to the Amazon is a **key conservation and community development strategy** for providing local people with the incentive to keep forests standing, as many of the globally in-demand **fruits like this can only grow in healthy forests** – not in large-scale plantations.

With this strategy in mind, we help families improve their income by growing their local economies through instituting ecologically sustainable activities that protect the forests they call home. [Click here to learn more.](#)

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