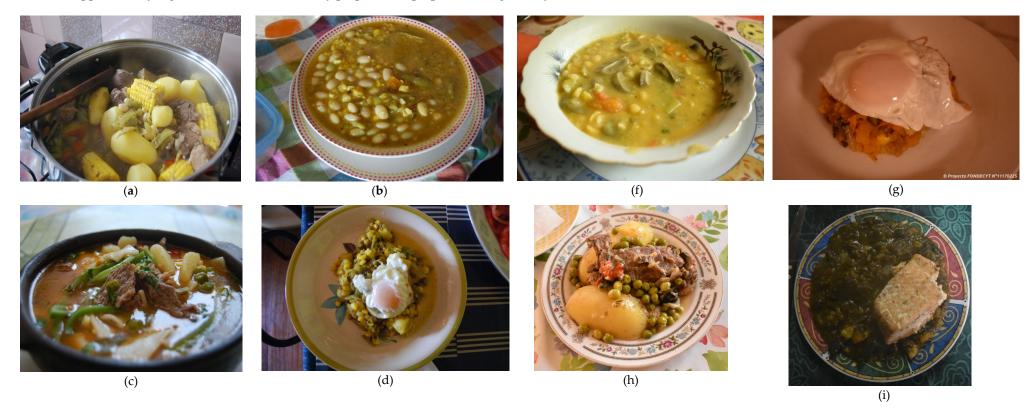
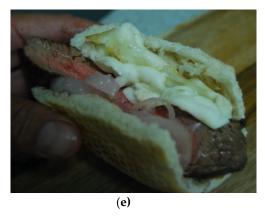
Supplementary Figure S1: Traditional culinary preparations prepared during the key informant interviews







Supplementary Figure 1. The descriptions of the traditional culinary preparations are presented as follows: *Chilean Spanish name* [English translation] – strata. All photo credits to Mariana Léon (M.L.V.) and cannot be shared without permission. Panels a-e are from the Metropolitan Region: (a) *Hervido de trilla* [Boiled wheat] – Woman > 65 y, not First Nations; (b) *Porotos granados* [Bean stew] – Woman 45-65 y, not First Nations; (c) *Pantrucas* [Dumpling soup with potatoes] – Woman 25-45 y, not First Nations; (d) *Charquicán* [Stew dish with minced beef, potatoes, pumpkin, corn, onion and peas and topped with a fried egg] – Woman 25-45 y, First Nations; (e) *Sandwich de la cruz* [Sandwich with steak, cheese and onions] –Man 25-45 y, not First Nations; Panels f-j are from the Region of La Araucanía: (f) *Garbanzos con mote y habas* [Garbanzos with boiled wheat and fava beans] – Woman > 65 y, not First Nations; (g) *Charquicán* [Stew dish with charqui, potatoes, pumpkin, corn, onion and peas and topped with a fried egg] – Woman 45-65 y, not First Nations; (h) *Cordero Arvejado* [Lamb with peas] – Woman 45-65 y, not First Nations; (i) *Charquicán de cochayuyo* [Stew dish with algae, potatoes, pumpkin, corn, onion and peas; bread on the side] – Woman 45-65 y, First Nations; (j) *Chupe con Digueñes y Ensalada de Nalca* [Creamy stew made with *Digueñes* – an edible fungus native to South-Central Chile; and Chilean rhubarb salad] – Woman 25-45 y, First Nations.