

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



(a)



(b)



(f)



(g)



(c)



(d)



(h)



(i)



(e)



(j)

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 León (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.