Cooking Vocabulary

Actions:
1. Stir
2. Mix
3. Pour
4. Fry
5. Boil
6. Cut
7. Chop
8. Peel
9. Whisk

Meanings:
A. To make a mixture or sauce by quickly stirring.
B. To cook in oil over a direct heat.
C. To cut into small pieces.
D. When a liquid is moved from a container to another.
E. To remove the skin from fruit or vegetables.
F. When more than one ingredient is combined.
G. To cook in very hot water.
H. When a knife is used to divide and separate food.
I. When a spoon is used to combine ingredients.

Recipes

Fill in the blanks with the missing words from the list:
(Cover- whisk- peel- pinch- after that- tablespoons- stir-chopped)

How to make a potato omelette:

You need 4 potatoes, 5 eggs, 1 onion, parsley, cumin, paprika, salt and pepper
First, _____(1)_____ the potatoes and cut them in very small pieces.
Put two tablespoons of olive oil in the pan and add the _____(2)____onion.
Add a _____(3)_____ of salt. Let the onion cook for five minutes.
_____ (4)______, add the potatoes to the pan.
Add the spices and two ____ (5)____ of oil.
_____ (6)____ the potatoes and onions and let them cook.
_____ (7)____ from time to time. When they are almost done, add the parsley and let it cook for a few more minutes. _____ (8)____ the five eggs and add them to the potatoes. Then cook on both sides. Enjoy!
What should we have for tea?

- Tonight you are going to cook tea for your family.
- Decide what you are going to cook them.
- Write down what ingredients you need.
- Now write down the instructions to make it.

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