

Read the descriptions of how to make the dishes and match them to the three chefs. Then listen again and check.



1 **Barbecue** the chicken pieces, or **roast** them in a hot oven for 40 minutes. Then **bite** into them. They're spicy and delicious! You can **freeze** this dish.

2 **Fry** the onion and garlic – but don't let them **burn**! ... **Grill** the aubergines first. **Stir** the stew occasionally with a wooden spoon.

3 Cook this really slowly on the stove – don't **boil** it. **Taste** it regularly and add salt and pepper. **Bake** some bread and **steam** some rice to serve with this dish.

