

Steps in a Process Reading Comprehension

Name: _____ Date: _____

Read the recipe below carefully. Then answer the questions that follow.

Now Your Cooking

Do you ever help your parents prepare meals at home?

Before you begin:

- Never use the stove or a knife without an adult's supervision.
- Always remember to keep the handle of the skillet turned in so you cannot accidentally bump into it.

Tortilla Casserole

1 tablespoon vegetable oil
½ cup chopped frozen onion
½ green bell pepper, diced
1 14-ounce can diced tomatoes
½ cup bottled tomato salsa
½ teaspoon dried oregano
¾ teaspoon salt
2 15-ounce cans black beans, drained and rinsed
8 small corn tortillas
1 cup shredded Monterey Jack cheese
1 cup shredded cheddar cheese

1. Here are some other things you will need: a measuring cup, a teaspoon, a tablespoon, a cutting knife, a colander, a wooden spoon, a bowl, cooking spray, aluminum foil, a skillet, a spatula, and a large, oval baking dish.

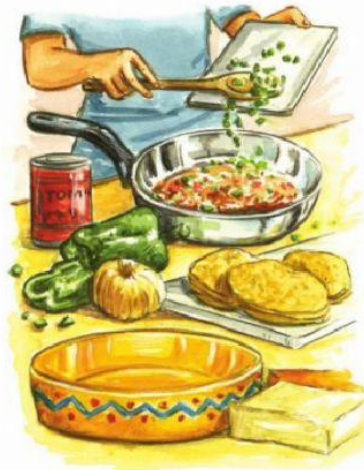
2. First, preheat the oven to 350°F. Then, chop the green bell pepper. Place the oil, pepper, and onion in the skillet, and cook over medium heat. Sauté the vegetables for about five minutes.

3. Remove the skillet from the burner. Open both cans of beans, and place them in the colander. Rinse the beans in cool water, and drain well.

4. Add tomatoes, salsa, oregano, and salt to the skillet, and stir well. Next, add the beans to the mixture.

5. Coat the baking dish with cooking spray. Combine the two cheeses in a bowl. Then, spread one-third of the bean mixture on the bottom of the dish. Top with four tortillas, and sprinkle with one-third of the cheese. Now, add another layer of the bean mixture, four more tortillas, and another third of the cheese. Add the last layer of beans, and cover the dish with aluminum foil. Reserve the remaining cheese.

6. Bake the casserole for about 40 minutes. Then, remove the foil and add the remaining cheese. Put the casserole back in the oven, and bake it until the cheese topping is hot and bubbly. Allow the casserole to cool slightly before serving. This recipe makes six servings.



Vocabulary Skills

Write the words from the recipe that have the meanings below.

1. a kitchen tool used for draining liquid

2. to allow the liquid to flow away

Tick the meaning of the underlined word in each sentence.

3. Spread part of the bean mixture in the dish.

_____ a blanket or covering for a bed.

_____ to place a layer over a surface.

4. The foil keeps the casserole from becoming too dry while it is baking.

_____ a thin sheet of aluminum

_____ to keep from being successful

Reading Skills

1. Number the steps below to show the order in which they happen.

_____ Add the beans to the tomato mixture.

_____ Sauté the vegetables in the skillet.

_____ Coat the baking dish with cooking spray.

_____ Preheat the oven.

_____ Bake the casserole until the cheese on top is bubbly.

2. Tick the line beside the word or words that best describe what type of nonfiction selection this is.

_____ how-to

_____ biography

_____ persuasive text

3. Check the phrase that best describes the author's purpose.

_____ to tell a story about a family who makes a tortilla casserole

_____ to explain how to make tortilla casserole

_____ to show the history of casseroles in American cooking

4. What are the two types of cheeses that are used in this recipe?

Study Skills

An **index** is located at the end of many nonfiction books. It is an alphabetical listing of all the topics in a book. You can look in the index to find out where to look for information about a particular topic. Use the index below to answer the questions.

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1. On which page can you find a recipe for flan?

2. Which entry in the index has two recipes listed below it?

3. What recipe would you find on page 32?