

WRITING PRACTICE

Hi Megan,

How are you? I've got the recipe you asked for. I'm so glad you liked the spaghetti Bolognese dish I cooked on Friday. It's my favourite.

It's not that hard to cook. First, you need 500 g of beef, an onion, a carrot, a stalk of celery, some Parmesan cheese, two tomatoes and a packet of spaghetti. Once you've got all that, you need to wash the vegetables. 1) up the onion, carrot and celery finely. Then, 2) the Parmesan cheese, 3) the tomatoes and cut them into small pieces. Put some olive oil in a saucepan and add the onion, vegetables and meat. 4) all the ingredients until they're cooked. Season with salt and pepper. While you're doing that, 5) the spaghetti in salted water for about 10 minutes. When it's ready, drain the spaghetti and place it on a plate. 6) the vegetable and meat sauce over the spaghetti and 7) with the Parmesan cheese.

You can change some of the ingredients if you want. For example, you can add mushrooms and herbs. Write back and tell me what you think.

Best wishes,

Luiza



NK

TIPS FOR GOOD WRITING

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WRITING PRACTICE

WRITE AN OPENING PARAGRAPH

DESCRIBE THE RECIPE (BODY PARAGRAPH)

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WRITE A CLOSING PARAGRAPH)