

## How to Make Nasi Krawu

**Goal:** To make and serve Nasi Krawu

**Ingredients:**

1. Rice
2. Shredded beef
3. Serundeng
4. Sambal

**Tools:**

1. Rice Cooker
2. Pan
3. Banana leaf

**Steps:**

1. First, prepare the ingredients, such as rice, shredded beef, serundeng, sambal, and banana leaves for serving.
2. Second, cook the rice in rice cooker until it is fluffy and ready to serve.
3. Next, warm the shredded beef and serundeng in a pan.
4. After that, prepare the banana leaf as a plate and serve the rice on top of it.
5. Finally, add the shredded beef, serundeng, sambal, and any additional side dishes, then serve warm.

**Part 1: Fill in the Blanks**

Complete the sentences below by choosing the correct action verb from the box:

[prepare, cook, warm, use, serve]

1. First, \_\_\_\_\_ the ingredients, such as rice, shredded beef, and sambal.
2. Second, \_\_\_\_\_ the rice in a rice cooker until it becomes fluffy.
3. Next, \_\_\_\_\_ the shredded beef and serundeng in a pan.
4. After that, \_\_\_\_\_ a banana leaf as a plate for serving the rice.
5. Finally, \_\_\_\_\_ the dish warm after adding the side dishes.

**Part 2: Matching Sentences**

Match the sentences in Column A with their corresponding descriptions in Column B:

Column A	Column B
1. Prepare the ingredients.	A. To make the rice fluffy and soft.
2. Cook the rice in a rice cooker.	B. The final step to complete the dish.
3. Warm the shredded beef and serundeng.	C. A traditional and eco-friendly serving option.
4. Use a banana leaf as a plate.	D. Gather everything needed to start cooking.
5. Add sambal and side dishes.	E. Ensures the beef and serundeng are ready.

**Part 3: Comprehension Questions (Multiple Choice)**

1. Why is it important to cook the rice until it is fluffy?
  - A. To make it easier to clean.
  - B. To make it soft and easy to eat.
  - C. To keep it cold for serving.
  - D. To mix it with water.
  
2. What is used as a plate for Nasi Krawu?
  - A. Plastic plate
  - B. Ceramic plate

- C. Banana leaf
  - D. Wooden bowl
3. What are two ingredients that must be warmed in a pan?
- A. Rice and sambal
  - B. Shredded beef and serundeng
  - C. Banana leaf and rice
  - D. Sambal and side dishes
4. Why should the dish be served warm?
- A. To enhance the flavors.
  - B. To make it easier to clean the plate.
  - C. To keep the banana leaf fresh.
  - D. To cook the sambal.
5. Which of the following is a possible side dish for Nasi Krawu?
- A. Pickles
  - B. Fried egg
  - C. Both A and B
  - D. Neither A nor B