

LKPD 5

Read the text and choose the correct answer!

FRIED POTATOES

Ingredients

- 4 red potatoes
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 green bell pepper, seeded and chopped
- 2 tablespoons olive oil
- 1 teaspoon salt
- 3/4 teaspoon paprika
- 1/4 teaspoon ground black pepper
- 1/4 cup chopped fresh parsley

Equipment

- Large skillet
- Plate
- Pot

Steps

1. Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes.
2. Drain the potatoes and cut them into 1/2 inch cubes when they are already cool.
3. In a large skillet, heat 1 tablespoon olive oil over medium high heat. Add onion and green pepper. Cook about 5 minutes stirring often, until soft. Transfer to a plate and set aside.
4. Pour remaining 2 tablespoons of oil into the skillet and turn heat to medium-high.
5. Add potato cubes, salt, paprika and black pepper. Cook, stirring occasionally, until potatoes are browned about 10 minutes.
6. Stir in the onions, green peppers and parsley and cook for another minute. Serve hot.

PREP TIME: 20 Min

COOK TIME: 25 Min

1. What does the text tells about ?
 - A. the potatoes and their use
 - B. how to make fried potatoes
 - C. boiling potatoes in good ways
 - D. someone"s experience in cooking
2. Which statement is NOT TRUE according to the text ?
 - A. It takes 25 minutes to cook the food well.
 - B. You need 3 kinds of equipment to cook the meal.
 - C. the food should be served hot
 - D. The potatoes must be cut after they are getting cool.
3. How long do we need to try the recipe until it is ready to be served ?
 - A. 45 minutes
 - B. 40 minutes
 - C. 25 minutes
 - D. 20 minutes
4. "Transfer to a plate and set aside."
The word "transfer" in the sentence nearly means...
 - A. bring
 - B. move
 - C. drain
 - D. take
5. "Drain the potatoes and cut ... when they are already cool."
The word "they" refers to
 - A. The potatoes.
 - B. The cubes.
 - C. The utensils.
 - D. The ingredients.