Read the vocabulary and follow the instructions to write the recipes:

Writing a Recipe


FLIP


BEAT

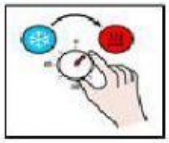

BREAK


WASH


SERVE


CUT


ADD


HEAT


MIX


COVER


COOK

KITCHEN UTENSILS


mug

cup


saucer


ladles


spatula


whisk


knife


spoon


salt & pepper shakers


pan


sauce pan


pot


cutlery/ silverware

spoon
fork
knife


teapot

Fridge


freezer

microwave




stove/cooker


dish


bowl


bowl

1. Read the instructions/ steps.
2. Number the steps.
3. Write the instructions in the correct order.
4. Make a list of ingredients

LIVEWORKSHEETS

WRITING A RECIPE

Order the steps to prepare the recipe and write:

Put on your apron. 	Roll out the dough into a round shape 	Make the dough. 
Put your toppings on. 	Wash your hands. 	Grate the cheese and sprinkle on top. 
Place in the oven to cook. 	When ready cut into slices and eat. 	Spread tomato sauce on top. 
PIZZA 		

0

Recipe: 0. PIZZA



From The Kitchen of

Ingredients

- DOUGH
- TOMATOE SAUCE
- CHEESE
-
-



Directions

1.
2.
3.
4.
5.
6.
7.
8.
9.
10.

LIVEWORKSHEETS

WRITING A RECIPE

Order the steps to prepare the recipe and write:

Put on your apron. 

Put your ingredients on one piece of bread. 

Eat the sandwich. 

Butter each piece of bread 

Wash your hands. 

Cut the sandwich into two pieces. 

Take two slices of bread 

Put the second piece of bread on top. 

SWANDWICH 

0

Cut the ingredients. 

Recipe: 0. SANDWICH



From The Kitchen of

Ingredients

Directions

1.

2.

3.

4.

5.

6.

7.

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9.

10.



LIVEWORKSHEETS

WRITING A RECIPE

Order the steps to prepare the recipe and write:

Put on your apron. 

Peel and Wash the potatoes. 

Flip the omelette. 

POTATOES OMELETTE 

0

Wash your hands. 

The omelette is ready to serve 

Cook the potatoes 

Cut the potatoes 

Beat the eggs. 

Break the eggs into a bowl. 

Mix the eggs and the potatoes and add some salt. 

Add the mixture to a frying pan and cook. 

Recipe: 0. POTATOES OMELETTE



From the Kitchen of

Ingredients



Directions

1.

2.

3.

4.

5.

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11.

LIVEWORKSHEETS