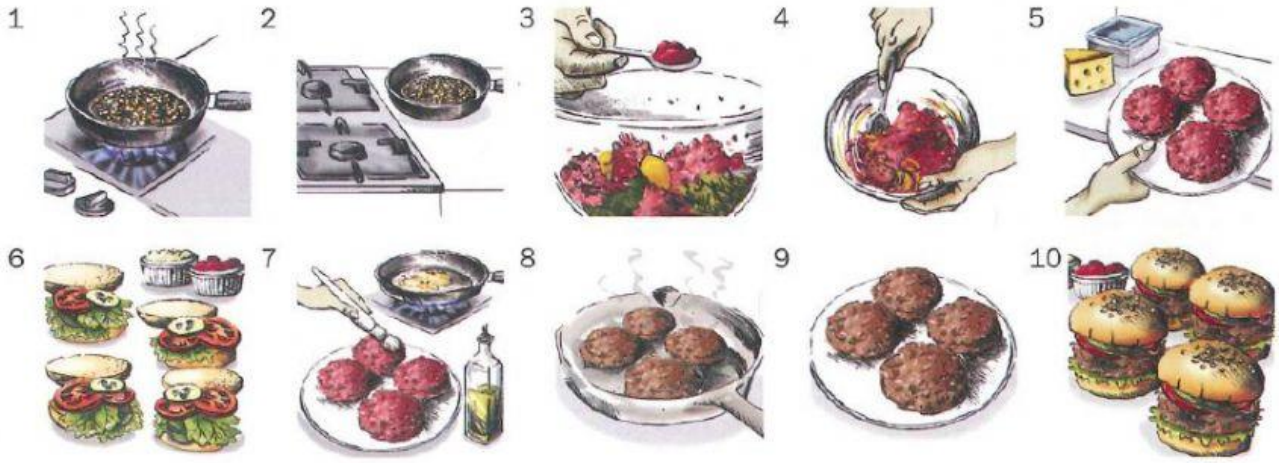
1. DRAG THE WORDS TO THE CORRECT PICTURE:

olive oil onion garlic minced beef parsley thyme

egg tomato sauce salt pepper herbs



2. WRITE THE CORRECT NUMBER:



9 Leave the burgers for one minute.

___ Put the burgers in the rolls with salad and sauces.

___ Prepare the rolls, salad and mayonnaise.

___ Form 4 burgers and put into the fridge for 5 mins.

___ Cook the burgers for 3 minutes each side.

___ Mix well.

___ Put onion and garlic aside to cool.

___ Preheat frying pan and brush the burgers with oil.

___ Put all the ingredients into a bowl.

___ Fry the onion, garlic and salt until soft.

LIVEWORKSHEETS

3.USE THE WORDS BELOW TO WRITE A SENTENCE OF EACH PHOTO:

chop paint wrap break fall polish



1 _____



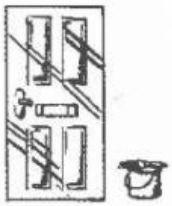
2 _____



3 _____



4 _____



5 _____



6 _____

4.LISTEN AND WRITE THE MISSING WORDS:

1 Heat the oil in a pan, add the onion, garlic and some salt and fry gently until soft.
2 Take off the heat and put aside to cool.
3 Put the mince into a bowl and add the fresh parsley or thyme, egg, tomato sauce, a little salt and pepper, and the fried onion and garlic.
4 Mix the ingredients well with a fork.
5 Form the mixture into four burgers and refrigerate for five minutes.
6 Meanwhile, prepare the rolls, salad filling, tomato ketchup and mayonnaise.
7 Preheat a frying pan and brush the burgers with a little oil.
8 Cook the burgers for three minutes on each side. Repeat until they are cooked.
9 Leave the burgers for one minute.
10 Put the burgers in the rolls with your salad and favourite sauces.

Tip: If you refrigerate the burgers, they don't fall apart when you cook.

Tip: The cooking time depends on the thickness of the burger.

LIVEWORKSHEETS