English 2 – Procedure Text

Name :

Class :

Materials/ingredients:
1 tbsp olive oil
handful button or chestnut mushrooms, slices
25 gr vegetarian cheddar, grated
small handful parsley leaves, roughly chopped
2 eggs, beaten

Steps

…… the olive oil in a small non-stick frying pan. …….. in the mushrooms and fry over a high heat, ……..…… occasionally for 2-3 mins until golden. ……..…….. of the pan into a bowl and mix with the cheese and parsley. ……..…… the pan back on the heat and swirl the eggs into it. ……..…….. for 1 min or until set to your liking, swirling with a fork now and again ……..…….. the mushroom mix over one half of the omelette. Using a spatula or palette knife, ……..……. the omelette over to cover the mushrooms. Cook for a few moments more, ……..……. a plate and …….. with oven chips and salad.

heat	**tip**	**stirring**	**lift out**	**place**
cook	**spoon**	**flip**	**lift onto**	**serve**

Reference:
https://www.bbcgoodfood.com/recipes/cheesy-mushroom-omelette

LIVEWORKSHEETS