

JOIN THE PICTURES WITH THE CORRECT DEFINITION



50 G. PASTA PER PERSON

1 CUP WATER

OLIVE OIL

1 CAN TOMATOES

120 G. PEPPERONI

1 RED ONION

GARLIC

OREGANO

2 RED PEPPERS

JOIN THE STEPS OF THE PEPPERONI RECIPE IN THE CORRECT ORDER:

1



HEAT SOME OLIVE OIL IN A PAN AND FRY THE ONIONS, RED PEPPERS AND PEPPERONI.

2



ADD OREGANO, GARLIC, TOMATOES AND WATER AND COOK FOR 20 MINUTES.

3



SERVE THE PASTA WITH THE PEPPERONI SAUCE

4



CUT THE ONION, RED PEPPERS AND PEPPERONI.

5



COOK THE PASTA IN A BIG PAN OF BOILING WATER.