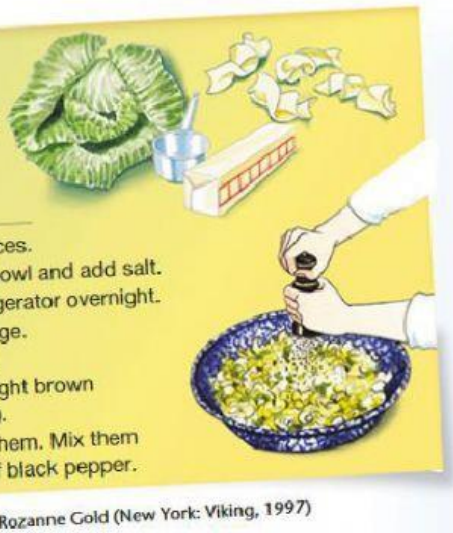
NGHE VÀ ĐỌC THEO TẬP PHÁT ÂM:

Hungarian Cabbage and Noodles

Ingredients

1 large head of green cabbage
1/2 cup unsalted butter
11 ounces (700 grams) of egg noodles



1. Cut the cabbage into small slices.
2. Put the cabbage into a large bowl and add salt.
3. Put the cabbage into the refrigerator overnight.
4. The next day, drain the cabbage.
5. Melt the butter in a large pan.
6. Sauté the cabbage until it is light brown and very soft (30-40 minutes).
7. Cook the noodles and drain them. Mix them with the cabbage. Add lots of black pepper.

Source: Adapted from *Recipes 1-2-3* by Rozanne Gold (New York: Viking, 1997)

2 READING COMPREHENSION Answer the questions. Compare your answers with a partner.

1 How many ingredients does the recipe have? .....

2 What are the ingredients? .....

3 Is there any butter or oil in the recipe? .....

MORE EXERCISES

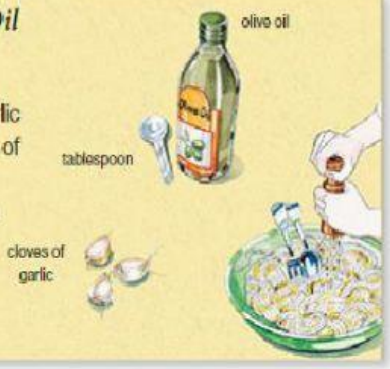
NGHE VÀ ĐIỀN:

3 ▶ 4:16 LISTENING COMPREHENSION Listen to the radio cooking program. Write the correct quantity next to each ingredient. Then listen again and number the pictures in the correct order. Listen again and check your work.

Pasta with Garlic and Olive Oil

Ingredients:

__ cloves of garlic
__ tablespoons of olive oil
__ box of pasta



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