



Servings: 4 people

Preparation time: 40 minutes

Ingredients for this recipe you need:

- 1 pizza base
- 1 tbsp olive oil
- Pizza Sauce:
 - 1 cup pizza sauce (store-bought or homemade)

Toppings:

- 2 ½ cups shredded mozzarella cheese
- 1 ½ cups diced ham
- 1 ½ cups pineapple chunks (fresh or canned, drained)
- Optional: ½ tsp dried oregano or Italian seasoning for extra flavor
- Read the procedure to make a Hawaiian pizza.

Instructions

- ❖ First, preheat the oven to the temperature which is recommended for your pizza base, usually around 220°C (425°F).
- ❖ Then, spread the tomato sauce on a pizza base.
- ❖ Next, Sprinkle shredded mozzarella cheese generously over the sauce.
- ❖ After that, add slices of ham and canned or fresh pineapple chunks evenly across the pizza. Also, add dried oregano.
- ❖ Finally, bake the pizza in the oven for about 10-15 minutes, or until the cheese is melted and bubbly.

Enjoy your delicious Hawaiian pizza with soda! 🍹🍕

2. Read “Hawaiian pizza recipe” again. Identify and write the adverbs of sequence in order.

a. _____



b. _____

c. _____

d. _____



e. _____

