

## READING

### 1. Read the article and choose the correct option.



Hey guys! It's Kaia and friends here! So here we are, exploring the world of exotic foods in Chiang Mai, Thailand! We love the exciting foods and we want to share it all with you! Here are the top three:

- 1) Som Tum: Jenny has this for lunch every day. I think it is a bit strange. It's a spicy salad that is sweet at the same time! You make it with garlic, chillies, papaya, and ... crab! Too exotic for me!
- 2) Kai Jiew Moo Saap: Sven really likes this food—he says it's delicious. You make it with eggs. It's a snack and you can eat it any time—not only for breakfast. But I don't want to try it because it also has fish sauce!
- 3) Yam Plah Duk Foo: Finally one that I like! That's today's dinner and it's an amazing mix of mango, onions, lime, shrimp, and squid—unusual, yes, but delicious and healthy, too!

Keep following us! It's Vietnam tomorrow!

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- 1 What are Kaia and her friends doing?
  - a traveling the world
  - b trying different kinds of foods
  - c trekking in Thailand
- 2 What does Jenny eat for lunch?
  - a salad
  - b crab
  - c chilies
- 3 When do people eat Sven's food?
  - a for breakfast
  - b for lunch
  - c at any time of the day
- 4 How does Kaia feel about the food that Sven eats?
  - a She doesn't eat it.
  - b She hates it.
  - c She loves it.
- 5 How does Kaia feel about today's dinner?
  - a She doesn't know what it is.
  - b She likes it.
  - c She doesn't like it.

### 2. Complete the recipe for vegetarian chili with the words from the box.

add baking dish mix oven vegetables

For this recipe, all you need is 400g of 1 \_\_\_\_\_ (carrots, tomatoes, onions), beans, chili sauce, and rice. Heat the oven to 200°C and cook the vegetables in a 2 \_\_\_\_\_ for 25 minutes. Then you need to 3 \_\_\_\_\_ the beans to the vegetables and put some salt and pepper on top. After that, you put them back in the 4 \_\_\_\_\_ for another 20 minutes. Then you cook the rice for 20 minutes. After that, simply 5 \_\_\_\_\_ the chili with the rice and enjoy!