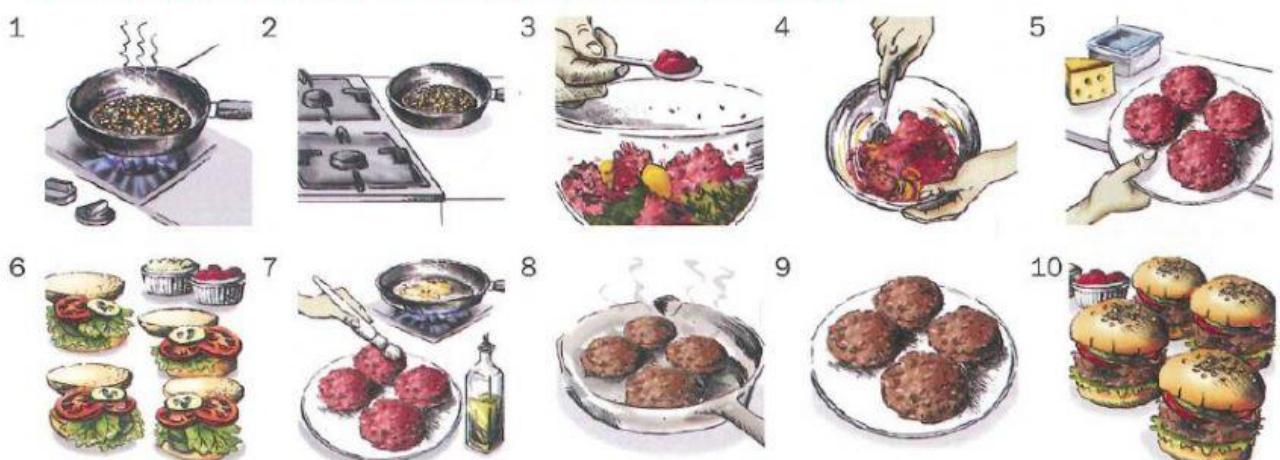


1. DRAG THE WORDS TO THE CORRECT PICTURE:

olive oil onion garlic minced beef parsley thyme
egg tomato sauce salt pepper herbs



2. WRITE THE CORRECT NUMBER:



9. Leave the burgers for one minute.
____ Put the burgers in the rolls with salad and sauces.
____ Prepare the rolls, salad and mayonnaise.
____ Form 4 burgers and put into the fridge for 5 mins.
____ Cook the burgers for 3 minutes each side.

____ Mix well.
____ Put onion and garlic aside to cool.
____ Preheat frying pan and brush the burgers with oil.
____ Put all the ingredients into a bowl.
____ Fry the onion, garlic and salt until soft.

3. USE THE WORDS BELOW TO WRITE A SENTENCE OF EACH PHOTO:

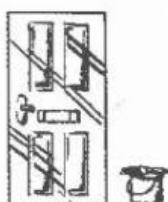
chop paint wrap break fall polish



1 _____

2 _____

3 _____



4 _____

5 _____

6 _____

4. LISTEN AND WRITE THE MISSING WORDS:

- 1 Heat the oil in a pan, add the onion, garlic and some salt and fry gently until soft.
- 2 Take off the heat and put aside to cool.
- 3 Put the mince into a bowl and add the fresh parsley or thyme, egg, tomato sauce, a little salt and pepper, and the fried onion and garlic.
- 4 Mix the ingredients well with a fork.
- 5 Form the mixture into four burgers and refrigerate for five minutes. → **Tip**
If you refrigerate the burgers, they don't fall apart when you cook.
- 6 Meanwhile, prepare the rolls, salad filling, tomato ketchup and mayonnaise.
- 7 Preheat a frying pan and brush the burgers with a little oil.
- 8 Cook the burgers for three minutes on each side. → **Tip**
Repeat until they are cooked. The cooking time depends on the thickness of the burger.
- 9 Leave the burgers for one minute.
- 10 Put the burgers in the rolls with your salad and favourite sauces.