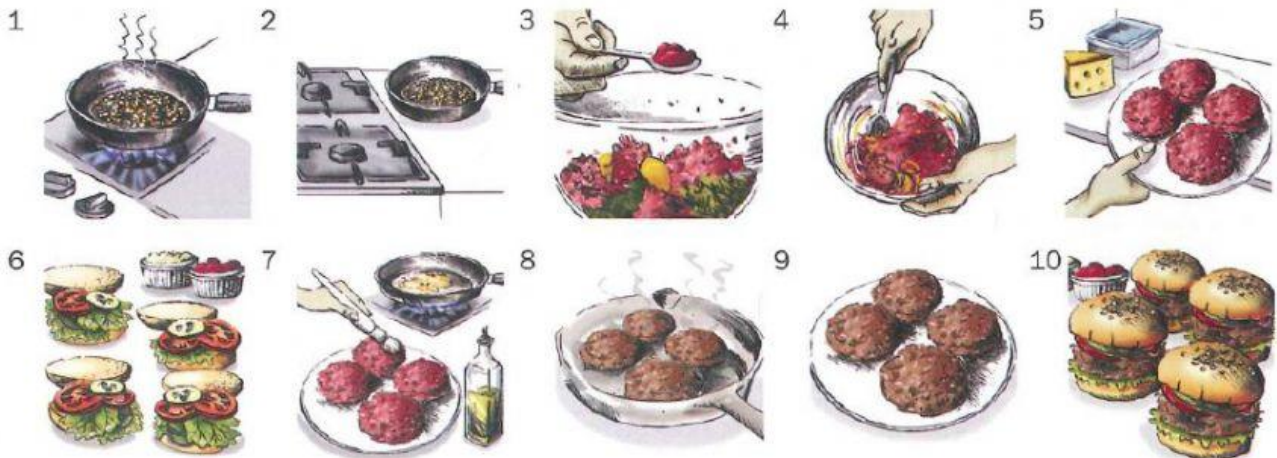


1. DRAG THE WORDS TO THE CORRECT PICTURE:

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 _____



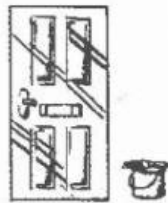
2 _____



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. →
- 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.
Repeat until they are cooked. →
- 9 Leave the burgers for one minute.
- 10 Put the burgers in the rolls with your salad and favourite sauces.

Tip

If you refrigerate the burgers, they don't fall apart when you cook.

Tip

The cooking time depends on the thickness of the burger.