

I. Look at the following cooking phrasal verbs. Match them to their meaning.

boil over

warm up

thaw out

mix in

fry up

cool down

turn down

chop up

1. _____

to add one substance to others, especially in cooking

2. _____

to reheat a food to a desired temperature

3. _____

to flow over the side of a container while boiling

4. _____

to cut something into small pieces

5. _____

Cook something by frying

6. _____

to lower the temperature of the heat used to cook food

7. _____

to unfreeze

8. _____

to permit hot food to become cool enough to eat.

II. Read the following recipe and complete with previous phrasal verbs.

PASTA SAUCE

INGREDIENTS:

- ✓ Chicken
- ✓ Tomatoes
- ✓ Onions
- ✓ Garlic



- ✓ Mushrooms
- ✓ Spices
- ✓ Parmesan

PROCEDURE:

Before you begin, _____ (1) the chicken for several hours. OK, let's get started. First, _____ (2) the tomatoes, onions, garlic and mushrooms. Next, add these ingredients to a sauce pot with a little cooking oil and put it on medium heat for about one minute. Then, _____ (3) the chicken, spices, and a little salt. Let the mixture cook until the chicken is golden about seven minutes. Next, add two large cans of crushed tomatoes. Cover the pot. Then, _____ (4) the heat. Otherwise, the sauce may _____ (5). Let it cook for about 20 minutes on low heat. Then, let it _____ (6) before serving it over pasta with a little parmesan. And finally: _____ (7) your garlic bread to complete the meal. You can _____ (8) some potatoes as a side-dish.