

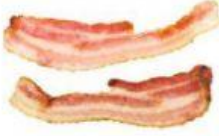







Choose the correct name for the food

red pepper tomato onion bacon pasta oil saucepan cooking pot

My favourite dish

Pasta with bacon and tomato sauce

Ingredients

1 red onion
2 red peppers
120 g bacon
1 can (450 g) tomatoes
1 cup water
olive oil
garlic
oregano
50 g pasta per person



Method

- 1 Cut the onion, red peppers and bacon into small pieces.
- 2 Heat some olive oil in a pan and fry the onion, red peppers and bacon.
- 3 Add oregano, garlic, tomatoes and water and cook for 20 minutes.
- 4 Cook the pasta in a big pot of boiling water.
- 5 Serve the pasta with the sauce, and enjoy!

TRUE or FALSE

1. You need two red onions to make this dish.
2. You need about 450g of tomatoes to make the sauce.
3. 450g of pasta is enough for only one person.
4. You should cut the onions, peppers and bacon before you fry them.
5. You should add the oregano and garlic before you fry the ingredients.
6. You need to fry the pasta in a big pan.