Reading and Writing

MOROCCO





Ali

Look at the photos. What ingredients can you see?

Listen and read. 137 Does the dish cook quickly or slowly?

A Dish from My Country

I want to tell you about a dish from my country, Morocco. It's called "tagine" and it's delicious!

There are a lot of different recipes for tagine, but this one is my favorite. These are the ingredients: you need some chicken, 3 onions, 2 lemons, some olives, and some spices. You also need a special cooking pot. The pot has the same name as the dish, "tagine."



- First, pour some oil into your tagine and add the spices. Then add the chicken.
- Cook it for 5 minutes.
- Next, carefully chop the onions and add them to the chicken and spices. Then add some water.
- Mix well and cook it slowly for one and a half hours.
- Finally, add the lemons and the olives. Cook for a few more minutes.
- It's ready to serve. Are you hungry?

Moroccan food is interesting because we often add fruit, as well as vegetables or meat. Try it! It's great to try new foods.



Read again and number the steps in order.

- [ ] Add the chicken and cook it.
- [ ] Chop the onions and add them.
- [ ] Mix the ingredients and cook slowly.
- [ ] Add the lemons and the olives.
- [1] Put oil and spices into your tagine.

Look! We can use time order words to explain the order to do things.
first then next finally



Writing Focus Read and find time order words in the recipe.

Complete the recipe with the time order words.

1 First, measure your ingredients.

2 _____, put the flour in a bowl and add an egg.

3 _____, pour in the milk slowly.

4 _____, mix it all together.

LIVEWORKSHEETS