Look at the recipe and do the exercises to practise and improve your writing skills.

**Preparation**
Write the name of the food in the boxes below the picture.

<table>
<thead>
<tr>
<th>red pepper</th>
<th>onion</th>
<th>tomato</th>
<th>bacon</th>
<th>pasta</th>
<th>oil</th>
<th>saucepan</th>
<th>cooking pot</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image1.jpg" alt="red pepper" /></td>
<td><img src="image2.jpg" alt="onion" /></td>
<td><img src="image3.jpg" alt="tomato" /></td>
<td><img src="image4.jpg" alt="bacon" /></td>
<td><img src="image5.jpg" alt="pasta" /></td>
<td><img src="image6.jpg" alt="oil" /></td>
<td><img src="image7.jpg" alt="saucepan" /></td>
<td><img src="image8.jpg" alt="cooking pot" /></td>
</tr>
<tr>
<td><img src="image1.jpg" alt="red pepper" /></td>
<td><img src="image2.jpg" alt="onion" /></td>
<td><img src="image3.jpg" alt="tomato" /></td>
<td><img src="image4.jpg" alt="bacon" /></td>
<td><img src="image5.jpg" alt="pasta" /></td>
<td><img src="image6.jpg" alt="oil" /></td>
<td><img src="image7.jpg" alt="saucepan" /></td>
<td><img src="image8.jpg" alt="cooking pot" /></td>
</tr>
<tr>
<td><img src="image1.jpg" alt="red pepper" /></td>
<td><img src="image2.jpg" alt="onion" /></td>
<td><img src="image3.jpg" alt="tomato" /></td>
<td><img src="image4.jpg" alt="bacon" /></td>
<td><img src="image5.jpg" alt="pasta" /></td>
<td><img src="image6.jpg" alt="oil" /></td>
<td><img src="image7.jpg" alt="saucepan" /></td>
<td><img src="image8.jpg" alt="cooking pot" /></td>
</tr>
</tbody>
</table>

**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!
1. Check your understanding: true or false
Circle True or False for these sentences.

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

2. Check your writing: punctuation – commas
Add commas to these sentences and rewrite them on the line below.

1. To cook spaghetti you'll need spaghetti tomatoes meat and some cheese.
…………………………………………………………………………………………………………………………

2. Noriko can speak Japanese English Chinese French and a little Arabic.
…………………………………………………………………………………………………………………………

3. On Monday we study Science Maths and English. On Tuesday we have sports all day and on Wednesday we have English Music and History.
…………………………………………………………………………………………………………………………

4. I love playing team sports like football basketball cricket baseball or even rugby. I don't like individual sports like golf tennis or badminton but I love running.
…………………………………………………………………………………………………………………………
3. Check your writing: multiple choice – verb forms

Circle the correct verb form to complete these sentences.

1. Cut / Cutting / Cuts the carrots and onions into small pieces, then added / adding / add them to the salad.

2. Cook / Cooked / Cooking the meat for about 12 minutes.

3. Boil / Boiled / Boiling the water for 5 minutes, then add / adding / added the pasta.

4. Don’t forget to washed up / washing up / wash up after you have finished eating.

Discussion

What dishes can you cook? How often do you cook?