

Class : P.6_____

Name : _____ ()

Date :

Marks :

Ada would like to cook Thai food. She is reading a recipe in the library.

Pineapple Fried Rice

Ingredients:

1 large ripe pineapple

1 $\frac{3}{4}$ cups white rice2 $\frac{1}{2}$ cups water

some sliced green beans

2 $\frac{1}{2}$ tablespoons of vegetable oil

1 clove of garlic

1 spring onion

1 can of mushrooms

 $\frac{1}{4}$ red chilli

1 onion

2 teaspoons of tomato paste

some pepper, sugar and soy sauce



Steps:

1. First, **cut** the pineapple in half.
2. Next, **remove** the flesh from the skins and put the 2 empty pineapple skins upside down on a tray to drain. **Dice** the pineapple and set it aside.
3. Then, place the rice in a saucepan and add the water. **Cover** with a lid for a few minutes.
4. After that, cook the rice for about six minutes.
5. Next, **chop up** the garlic. Cut the onion, spring onion, mushrooms and chilli into small pieces.
6. Then, heat the oil in a wok. Add the garlic and fry, and then add the onion, beans, mushrooms, pepper, chilli and tomato paste. **Stir-fry** for about 2 minutes.
7. After that, add the rice and continue stirring, tossing and turning.
8. Then, stir the diced pineapple into the rice, and add the sugar and soy sauce. Cook a little longer until heated through.
9. Finally, **serve** the fried rice in the empty pineapple skins.

1. What kind of food is pineapple fried rice?

A. Chinese

B. Thai

C. American

D. Italian



2. What sauce is NOT needed?

A. salt

B. pepper

C. soy sauce

D. sugar

3. What should we fry first after we heat the oil in a wok?

A. chilli

B. beans

C. spring onion

D. garlic

4. How long do we need to cook the pineapple fried rice?

A. less than three minutes

B. six minutes

C. eight minutes

D. more than ten minutes

5. Number the steps in the correct order.

	Heat the oil in a wok.
1	Cut the pineapple in half.
	Put the fired rice into the empty pineapple skins.
	Stir the pineapple into the rice.
	Chop up the garlic.
	Dice the pineapple.