

Class : P.6_____

Name : _____ ()

Date :

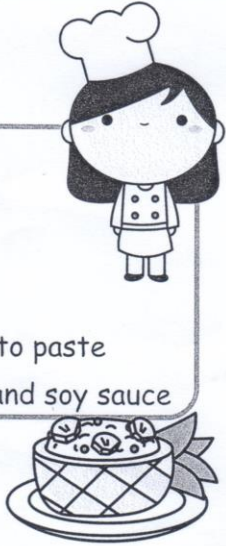
Marks :

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

Pineapple Fried Rice

Ingredients:

1 large ripe pineapple	1 spring onion
1 $\frac{3}{4}$ cups white rice	1 can of mushrooms
2 $\frac{1}{2}$ cups water	$\frac{1}{4}$ red chilli
some sliced green beans	1 onion
2 $\frac{1}{2}$ tablespoons of vegetable oil	2 teaspoons of tomato paste
1 clove of garlic	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

B

2. What sauce is NOT needed?

A. salt

B. pepper

C. soy sauce

D. sugar

A

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

A. chilli

B. beans

C. spring onion

D. garlic

D

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

D

5. Number the steps in the correct order.

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