

# Tortilla (Spanish Omelette)



## Ingredients

1 onion	2 tbl spoons of olive oil
$\frac{1}{2}$ dozen eggs	2 potatoes

## Procedure

1. Boil some water in a saucepan.
2. Peel the potatoes and add them to the boiling water.
3. Remove potatoes after 15 mins.
4. Slice them into thin pieces.
5. Heat the olive oil in a frying pan.
6. Add the sliced potato to the oil. Cook for 2 min.
7. Chop the onion and add it to the potato. Cook for 1 min.
8. Beat the eggs in a bowl and pour them into the frying pan with the onion and potato.
9. After 5 mins. turn the omelette to cook other side.

## Serving

The omelette can be eaten hot or cold with a fresh baguette and some green salad.

# Key Verbs for Cooking

Boil

Beat

Peel

Pour

Add

Mix

Slice

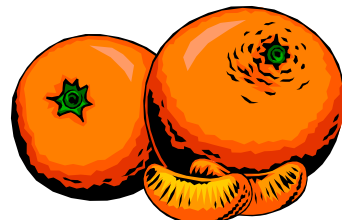
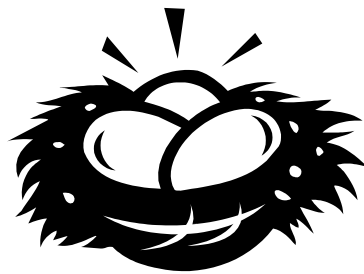
Stir

Cook

Cut

Chop

Bake



## Connect the verbs to the words

Boil	some eggs
Peel	an onion
Add	a potato
Slice	some meat into pieces
Cook	some water
Chop	some pasta
Beat	some milk into a glass
Pour	the eggs with flour and water
Mix	a cake
Stir	the mixture
Cut	some salt and pepper
Bake	some bread

# Key Verbs for Cooking

B \_ \_ l

B \_ \_ t

P \_ \_ l

P \_ \_ r

A \_ \_

M \_ x

S \_ \_ ce

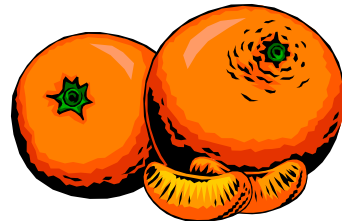
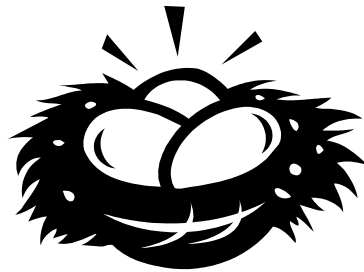
S \_ \_ r

C \_ \_ k

C \_ t

C \_ \_ p

B \_ \_ e



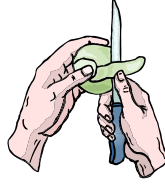
**Add a suitable cooking verb to each of the boxes.**

_____	_____	_____
Eggs	Meat	Sugar
_____	_____	_____
Pasta	a Cake	Bread
_____	_____	_____
Water	an Onion	a Potato
_____	_____	_____
Milk	a Mixture	Coffee

Grate



Pour



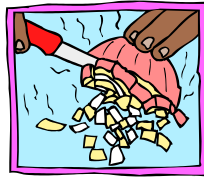
Chop



Boil



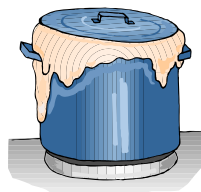
Wash



Fry



Bake



Peel



Beat

