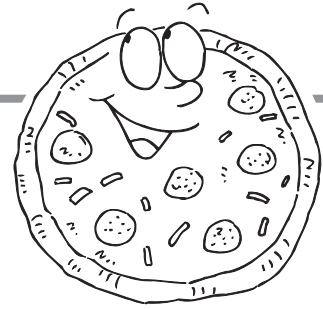




- reading comprehension

Read the recipe.

Yummy Pita Pizzas



Tools

- large bowl
- cheese grater
- garlic crusher
- measuring cup
- cookie sheet
- cutting board
- knife

Ingredients

- 4 pitas
- 2 cups of spaghetti sauce
- different toppings
(e.g. pepperoni, onions, mushrooms)
- mozzarella cheese
- garlic cloves

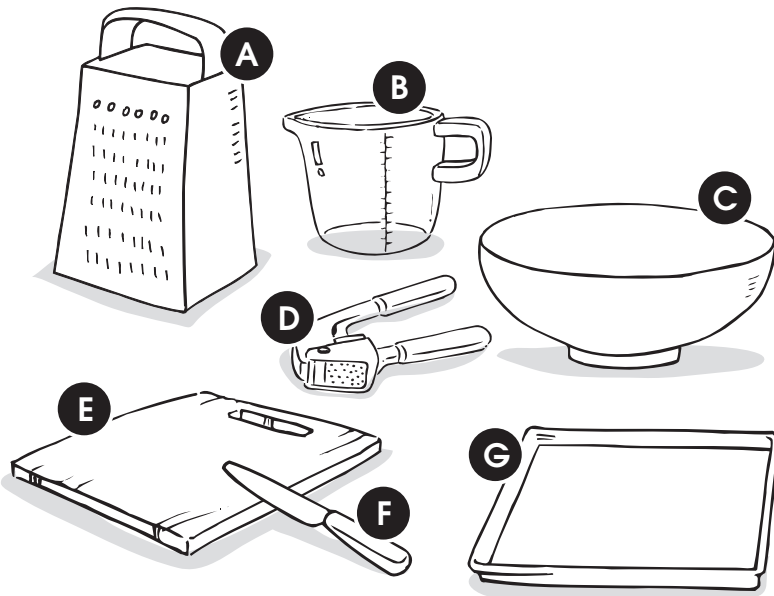
*This recipe makes
four small pizzas.*



Steps

1. Preheat the oven to 400°F.
2. Make the pizza sauce: pour the spaghetti sauce into the bowl, crush the garlic cloves, and stir them into the sauce.
3. Spread the pizza sauce on each pita.
4. Chop or slice the toppings. Be careful with the knife.
5. Place the toppings over the sauce.
6. Grate lots of cheese over the toppings.
7. Place the pizzas on a cookie sheet and bake until the cheese has melted.

A. Name the things.



A _____
B _____
C _____
D _____
E _____
F _____
G _____

B. Answer the questions.

1. What temperature should the oven be set to?

2. What should be done with the garlic cloves?

3. What is the knife used for?

4. What should be done after placing the toppings over the sauce?

5. What examples of toppings are given in the recipe?

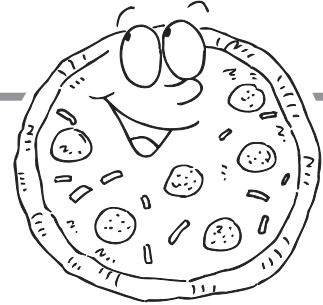
6. How many pizzas can be made with this recipe?



- reading comprehension

Read the recipe.

Yummy Pita Pizzas



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- cheese grater
- garlic crusher
- measuring cup
- cookie sheet
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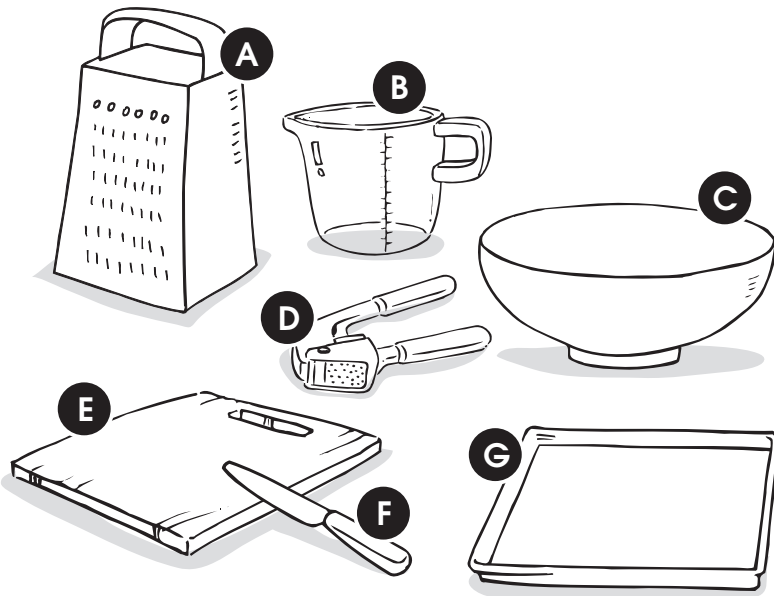
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A. Name the things.



- A** cheese grater
- B** measuring cup
- C** large bowl
- D** garlic crusher
- E** cutting board
- F** knife
- G** cookie sheet

B. Answer the questions.

1. What temperature should the oven be set to?
It should be set to 400°F.
2. What should be done with the garlic cloves?
They should be crushed and stirred into the sauce.
3. What is the knife used for?
It is used for chopping or slicing the toppings.
4. What should be done after placing the toppings over the sauce?
Lots of cheese should be grated over the toppings.
5. What examples of toppings are given in the recipe?
Pepperoni, onions, and mushrooms are given as examples.
6. How many pizzas can be made with this recipe?
Four small pizzas can be made with this recipe.