

# B1

\_\_\_\_\_ chicken for this recipe.

Answer: \_\_\_\_\_

\_\_\_\_\_ onion into small pieces.

Answer: \_\_\_\_\_

\_\_\_\_\_ tablespoon of salt.

Answer: \_\_\_\_\_

\_\_\_\_\_ cup of milk.

Answer: \_\_\_\_\_

\_\_\_\_\_ eggs for the batter.

Answer: \_\_\_\_\_

\_\_\_\_\_ cheese on top.

Answer: \_\_\_\_\_

\_\_\_\_\_ olive oil in the pan.

Answer: \_\_\_\_\_

\_\_\_\_\_ pinch of pepper.

Answer: \_\_\_\_\_

\_\_\_\_\_ teaspoon of sugar.

Answer: \_\_\_\_\_

\_\_\_\_\_ bunch of parsley.

Answer: \_\_\_\_\_

# Answers

\_\_\_\_\_ chicken for this recipe.

Answer: Use

\_\_\_\_\_ onion into small pieces.

Answer: Chop

\_\_\_\_\_ tablespoon of salt.

Answer: Add

\_\_\_\_\_ cup of milk.

Answer: Pour

\_\_\_\_\_ eggs for the batter.

Answer: Whisk

\_\_\_\_\_ cheese on top.

Answer: Sprinkle

\_\_\_\_\_ olive oil in the pan.

Answer: Heat

\_\_\_\_\_ pinch of pepper.

Answer: Season

\_\_\_\_\_ teaspoon of sugar.

Answer: Stir

\_\_\_\_\_ bunch of parsley.

Answer: Garnish