

Recipes

Title: Thai Fried Rice

season sliced serve minced peeled cooked set add combine beaten heat

Ingredients:

2-3 Thai red chilis, thinly
_____ (1)
3 tbsp. fish sauce
2 tbsp. vegetable oil, divided
2 chicken breasts, thinly
sliced
Salt and black pepper
1 medium carrot,
_____ (2) and diced
4 garlic, _____ (3)
4 green onions
1 tsp. freshly minced ginger
4 c. _____ (4) white rice,
preferably day old
3 tbsp. oyster sauce
2 large eggs, _____ (5)
Freshly chopped Coriander,
for serving
Lime wedges, for serving

Directions:

1. In a small bowl, _____ (6) chilis and fish sauce. Set aside while you prep the rest of your ingredients.
2. _____ (7) chicken with salt and pepper. In a large skillet over medium-high heat, heat 1 tablespoon oil. Add chicken and cook, tossing occasionally, until cooked through, about 5 minutes. Remove chicken from skillet and _____ (8) aside on a plate to keep warm. Drain skillet, if needed.
3. Return skillet over medium-high heat and _____ (9) remaining tablespoon oil. _____ (10) carrots and cook until softened, 3 minutes. Add garlic, green onions, and ginger and cook until fragrant, 1 minute. Add rice, 3 tablespoons of the fish sauce mixture, and oyster sauce. Toss until rice is well coated, then push rice to one side of pan.
4. On the empty side of the pan, add a little more oil if your pan is dry. Add beaten eggs and scramble with a

- rubber spatula until just barely set, then combine with rice. Return chicken to skillet and stir to combine.
5. _____ (11) with coriander, lime wedges, and any remaining fish sauce.
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Exercise 1

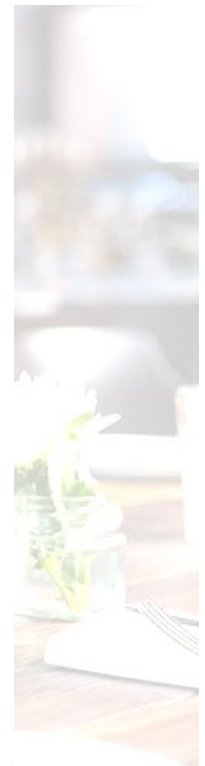
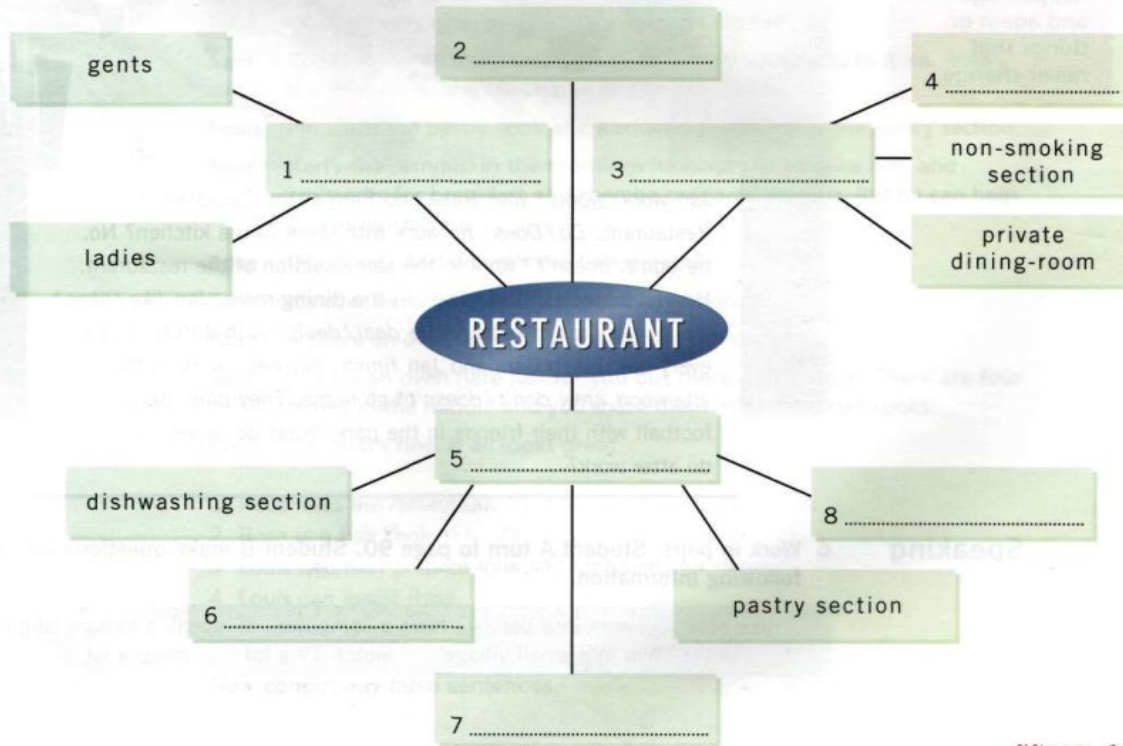
1.1 Parts of restaurant

Parts of the restaurant

Vocabulary

4 Complete the diagram with the words in the box. Use a dictionary to help you.

smoking section	kitchen	fish section	dining-room
cloakroom	sauce section	toilets	meat section



1.2 Jobs in a restaurant

Vocabulary Jobs

3 Complete the diagram with the words in the box. Then practise saying the words

head waiter dining-room assistant head chef salad cook
meat cook sauce cook pastry cook waiter

Describing jobs
We describe jobs in different ways:

- present simple
I prepare the drinks.
- be in charge of ...
She's in charge of the kitchen.
- be responsible for ...
He's responsible for the drinks.

