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Chapter 1. strawberries

Strawberries are simply delicious. Heavenly. The best fruit that ever existed, just deal with it.

Related reference

calorie table (on page 11)

Related information

fruit salad (on page 3)

fruit salad

meal example

A step-by-step recipe.



- 1. Peel the oranges.
- 2. Wash the apples.
- 3. Rinse the strawberries with water.
- 4. Cut all the ingredients into neat 2-3cm cubes.
- 5. Mix the fruits in a bowl.
- 6. Add some lemon juice.

Related reference

calorie table (on page 11)

Related information

Chapter 2. oranges

Juicy oranges are the best sort.



Related reference

calorie table (on page 11)

Related information

fruit salad (on page 3)

fruit salad

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Chapter 3. apples

Apples can be sweet or sour, juicy or crispy.

Related reference

calorie table (on page 11)

Related information

fruit salad (on page 3)

fruit salad

meal example

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- 5. Mix the fruits in a bowl.
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Related reference

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Related information

Chapter 4. tomatoes

Tomatoes are not only red. You can also find yellow, brown and green ones.



Related reference

calorie table (on page 11)

Related information

veggie soup (on page 7)

veggie soup

meal example

A step-by-step recipe.

- 1. Peel the carrots.
- 2. Wash the tomatoes and the peppers.
- 3. Cut the veggies into neat 3cm cubes.
- 4. Pour water into a pot.
- 5. Boil the water.
- 6. Add the carrots and the peppers.
- 7. Boil the carrots and the peppers for 5 minutes.
- 8. Add the tomatoes.
- 9. Boil for 10 minutes.

Related reference

calorie table (on page 11)

Related information

Chapter 5. peppers

Red hot chilli peppers.

Related reference

calorie table (on page 11)

Related information

veggie soup (on page 7)

veggie soup

meal example

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- 9. Boil for 10 minutes.

Related reference

calorie table (on page 11)

Related information

Chapter 6. carrots

Carrots are great for your skin and your vision.

Related reference

calorie table (on page 11)

Related information

veggie soup (on page 7)

veggie soup

meal example

A step-by-step recipe.

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calorie table (on page 11)

Related information

Chapter 7. calorie table

Calorie intake for the fruits, the veggies, and the meals.

item	calories in 100 grams
apple	52
carrot	41
orange	47
pepper	26
strawberry	32
tomato	17
fruit salad	50
veggie soup	19