**ENGLISH 9 \_ UNIT 7: RECIPE AND EATING HABIT Name: …………… 17 bản**

**VOCABULARY 1**

|  |  |
| --- | --- |
| 1. Recipe 2. Eating habit 3. Prawn 4. A + danh từ + đại từ sở hữu   VD: a friend of mine  VD: a favorite of yours   1. Ingredient 2. Celery 3. Spring Onion 4. Mayonnaise 5. Pepper 6. Salt 7. Especially 8. Boil 9. Serve 10. Supper 11. Versatile 12. Put st in st 13. Drain 14. Peel 15. Chop | 1. Sharp 2. Knife 3. Combine 4. Table spoon 5. Tea spoon 6. Mix 7. Mixture 8. Fridge 9. Leave it in the fridge 10. Starving VD: I’m starving! 11. Lasagna 12. Steak pie 13. Curry 14. Fajitas 15. Mango sticky rice 16. Pasta 17. Bake 18. Flavor 19. Vinegar 20. Serve with 21. Avocado |

**READ AND TRANSLATE 1:**

Nick's mum: Today we're making a prawn salad, which is a favourite of mine.

Mi: Fantastic. I love salad.

Nick's mum: This salad is simple but delicious. Here are the ingredients: prawns, celery, spring onions, mayonnaise, lemon juice, salt and pepper.

Nick: What should I do first, Mum?

Nick's mum: Get a big bowl for me. And then can you wash the celery?

Nick: Sure.

Mi: I can wash the spring onions if you like, Mrs Warner.

Nick's mum: Please, do. I'll boil the prawns.

Mi: So, do English people eat lots of salad?

Nick's mum: Yes, especially in the summertime. People often serve salad as a starter. But salads also make a healthy lunch or supper.

Mi: You’re right they're so versatile. And you car put anything in a salad.

Nick: Mum, the prawns are pink now.

Nick's mum: They're pink?

Nick: Yes.

Nick's mum: Good, they're ready. I'll drain them. Nick, can you peel them? Mi, could you chop the celery and spring onions? You should be careful if you use the red knife - it's sharp.

Mi: Right, everything's ready. What do we do next?

Nick's mum: OK, first, combine the prawns and celery in the bowl. Add two tablespoons of mayonnaise, half a teaspoon of salt, half a teaspoon of pepper and some lemon juice. Now, ifl mix all the ingredients well.

Nick: OK.

Nick's mum: Finally, add the spring onion on top. Now we cover the bowl and leave it in the fridge for an hour. You've done a good job, both of you.

Mi: I can't wait to try it.

Nick: Yeah, I'm starving! An hour is a long time...

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

……………………………………………………………………………………………………………………

…………………………………………………………………………………………………………………….

**VOCABULARY 2:**

|  |  |
| --- | --- |
| 1. Beef steak 2. Gravy 3. Oven 4. Whisk 5. Slice 6. Dip 7. Grate 8. Chop 9. Sprinkle 10. Spread 11. Marinate 12. Batter 13. Stir – fry 14. Deep – fry 15. Roast 16. Grill 17. Bake 18. Steam 19. Stew 20. Simmer | 1. Strong heat 2. Liquid 3. Fire 4. Bacon 5. Pizza base 6. Turn red 7. Make sb + adj 8. Make me fat 9. Salty food 10. Nutritious 11. Nutrition 12. Crisp 13. Cereal 14. A stick of celery 15. A bunch of grapes 16. A head of garlic 17. A head of cabbage 18. A slice of salami 19. A clove of garlic 20. Lean chicken |

**VOCABULARY 3:**

|  |  |
| --- | --- |
| 1. Cucumber 2. Vinegar 3. Tender 4. Pumpkin 5. Cube 6. Shallot 7. Remove 8. Purée 9. Garnish 10. Prepare for 11. Make preparation for 12. Ingredient 13. Step 14. Benefit 15. Dish 16. Arrange 17. Component 18. Typical 19. Consist of 20. Play an important part in | 1. Play a central part in 2. Healthy diet 3. Raw food 4. Complete meal 5. Portion 6. Sticky 7. Individual 8. Feature 9. Characteristic 10. Ginger 11. Therefore, 12. According to 13. To be excited to V / about 14. Present (v) 15. Staple 16. In addition, 17. Consider + Ving 18. Include 19. Pattern 20. Longevity |