

## TIẾNG ANH 8

GIÁO VIÊN: NGUYỄN NGỌC ANH

## UNIT 3: WRITING: COOKING STEPS - KEY

ĐĂNG KÍ CHƯƠNG TRÌNH HỌC TRỰC TUYẾN TẠI [VINASTUDY.VN](http://VINASTUDY.VN) QUA 0932.39.39.56

## Ingredients:

- 300 gr Pho paper (which haven't cut)
- 500 gr soft beef
- Lettuce, cilantro, other herbs
- Fish sauce, vinegar or lemon juice, garlic, chili, seasoning, spices
- Cooking oil

## Method:

- Prepare: fine sliced and marinated beef with spices (ginger and/ or garlic) about 15' to make the beef soft. Wash the lettuce, cilantro, and other herbs cleanly.
- Fry the beef: pour the oil to pan, wait until boiling and then fry the garlic until it turns yellow. Take the sliced beef into pan, fry and stir quickly in high heat.
- Roll: Lay Pho leaf on plate and add the lettuce, cilantro, other herbs, cooked beef and then roll them like spring roll.
- Make dipping sauce: chopped the garlic and chili to bowl, pour about 1- 2 cups of fish sauce. Add 2 - 3 table spoons of sugar, use lemon juice from 2 spoons of lemon then 4 - 6 cups of pure water.