

Oven fried chicken

1. Number
2. Snack Food
3. Container
4. Number
5. Liquid
6. Spice
7. Number
8. Spice
9. Spice
10. Verb - Base Form
11. Number
12. Number
13. Condiment
14. Condiment
15. Container
16. Animal
17. Plural Body Part
18. Container
19. Plural Vegetable
20. Number
21. Liquid
22. Animal
23. Cooking Verb

24. Animal
25. Number
26. Number
27. Plural Unit Of Time
28. Number
29. Condiment
30. Spice
31. Container
32. Animal
33. Plural Body Part
34. Plural Vegetable

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Preheat the oven to _____ Number _____ degrees Celsius.

Grind the _____ snack food _____ and transfer to a large resealable plastic _____ container _____. Add _____ Number _____
teaspoons olive _____ liquid _____, the _____ spice _____, _____ Number _____ teaspoons _____ spice _____, and
_____ spice _____ and _____ Verb - Base Form _____.

Whisk _____ number _____ / _____ number _____ cup _____ condiment _____ and the _____ condiment _____ in a shallow
_____ container _____. Add the _____ Animal _____ _____ plural body part _____ to the Repeat Last container _____ and mix well; Put
_____ Repeat Last Animal _____ in a _____ container _____ in the preheated oven.

Toss the _____ plural vegetable _____ with the remaining _____ number _____ teaspoons olive _____ liquid _____ and place with
the _____ Animal _____. _____ cooking verb _____ until the _____ Animal _____ is crisp and a thermometer _____ into the thickest
part registers _____ Number _____ degrees C, about _____ Number _____ _____ plural unit of time _____.

Make the dipping sauce: Mix the remaining _____ Number _____ cup _____ condiment _____ and _____ spice _____ in a
_____ container _____. Serve the _____ Animal _____ _____ plural body part _____ and _____ plural vegetable _____ with the sauce.

