

# 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

# Oven fried chicken

Preheat the oven to \_\_\_\_\_ degrees Celsius.

Grind the \_\_\_\_\_ and transfer to a large resealable plastic \_\_\_\_\_. Add \_\_\_\_\_ teaspoons olive \_\_\_\_\_, the \_\_\_\_\_, \_\_\_\_\_ teaspoons \_\_\_\_\_, and \_\_\_\_\_ and \_\_\_\_\_.

Whisk \_\_\_\_\_/\_\_\_\_\_ cup \_\_\_\_\_ and the \_\_\_\_\_ in a shallow \_\_\_\_\_ container \_\_\_\_\_. Add the \_\_\_\_\_ \_\_\_\_\_ to the \_\_\_\_\_ and mix well; Put the \_\_\_\_\_ in a \_\_\_\_\_ in the preheated oven.

Toss the \_\_\_\_\_ with the remaining \_\_\_\_\_ teaspoons olive \_\_\_\_\_ and place with the \_\_\_\_\_. \_\_\_\_\_ until the \_\_\_\_\_ is crisp and a thermometer \_\_\_\_\_ into the thickest part registers \_\_\_\_\_ degrees C, about \_\_\_\_\_.

Make the dipping sauce: Mix the remaining \_\_\_\_\_ cup \_\_\_\_\_ and \_\_\_\_\_ in a \_\_\_\_\_ container \_\_\_\_\_. Serve the \_\_\_\_\_ and \_\_\_\_\_ with the sauce.

