

## 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 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 the 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.

