Use of English Task

Прочитайте приведенный ниже текст. Преобразуйте слова,н напечатанные заглавными буквами в конце стпок, обозначенных номерами **B10-B14,** так, чтобы они грамматически и лексически соответствовали содержанию текста. Заполните пропуски полученными словами. Каждый пропуск соответствует отдельному заданию **B10-B14.**

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| It's surprising just how easy it is to make a fresh pizza at home. Take off some of the calories and fat in a store-bought pizza by trying this **B10\_\_\_\_**re-do of a classic dish.**Prep Time:** 20 minutes**B11**\_\_\_\_Time**:** 20 minutes**Serves:** 8**Yield** 1 pizza, 8 piecesIngredients* 2 cups [All-purpose Flour](http://www.livestrong.com/thedailyplate/nutrition-calories/food/equality/all-purpose-flour/)
* 1/4 oz [Rapid Rise Yeast](http://www.livestrong.com/thedailyplate/nutrition-calories/food/fleischmanns/rapid-rise-yeast-0.75-oz./)
* 1/2 tsp Sugar
* 1 tsp [Table Salt](http://www.livestrong.com/thedailyplate/nutrition-calories/food/generic/table-salt/)
* 1 tsp [Pure Olive Oil](http://www.livestrong.com/thedailyplate/nutrition-calories/food/kroger/pure-olive-oil/)
* 3/4 cup [Water](http://www.livestrong.com/thedailyplate/nutrition-calories/food/generic/water/)
* 1/2 cup Spagetti Sauce **B12\_\_\_\_**
* 1 cup [2% Shredded Mozzarella Cheese](http://www.livestrong.com/thedailyplate/nutrition-calories/food/generic/225-shredded-mozzarella-cheese/)
* 1/8 cup [Parmesean Cheese](http://www.livestrong.com/thedailyplate/nutrition-calories/food/shurfresh/parmesean-cheese/)

**B13\_\_\_\_\_\_**1. Mix flour, yeast, sugar and salt together in a bowl.2. **B14\_**\_\_ oil and water in a saucepan3. Add oil and water to the flour mixture4. Knead dough until smooth5. Spread dough onto a pizza sheet and top with sauce and cheeses6. Bake at 325 until cheese is melted and crust is slightly browned |  HEALTH COOK TRADITION DIRECTHOT |

Read more: http://www.livestrong.com/recipes/healthy-pizza-4/#ixzz1IOLN7sUi

KEYS:

Health – healthy

Cook – cooking

Tradition – traditional

Direct – directions

Hot - heat