



Finding adverbs

Here are some instructions for making spaghetti Bolognese. Find and highlight the **seven adverbs** in the recipe.

Ingredients

400 g spaghetti
2 tbsp olive oil
500 g beef steak, diced
2 garlic cloves, peeled and crushed
½ red onion, peeled and sliced
1 x 400 g tinned tomatoes
75 ml red wine
Dash Worcestershire sauce
1 beef stock cube, crumbled
2 tbsp fresh basil, chopped



Method

1. Bring a large pan of water to a rapid boil.
2. Drop the spaghetti into the water. If the pan is smaller than the spaghetti, slowly put it into the water and you can bend it to fit.
3. Boil the spaghetti rapidly for 10 to 12 minutes.
4. Heat the oil in a medium pan.
5. Add the steak and fry it quickly for 5 to 6 minutes until brown.
6. Add the tinned tomatoes and red wine.
7. Add a dash of Worcestershire sauce.
8. Slowly crumble in the stock cube and stir well.
9. Let the Bolognese simmer slowly for 10 to 12 minutes. Stir the Bolognese regularly.
10. Garnish with the fresh herbs and serve promptly to ensure the meal is hot!