

## Wednesday 24<sup>th</sup> June

### LIVE ON TEAMS TODAY

\*11am – Work it out Wednesday with Mrs Angus\*

\*3pm – The Bolds to the Rescue with Miss Hesp/Miss Melrose\*

\*P5m last day with Miss Melrose, farewell chat 2pm.\*

### French

#### **L.I. To describe my face in French**

Log on to Linguascope using the school log in details. As before, click on the French flag in the beginner section. Next click on the 'me and my family' section (**moi et ma famille**). Then click on the face (**le visage**). The Présentation section will explain the vocabulary to you and you can have a go at playing some of the games to practice. Share what you have learned with a member of your household or on your team.

### Spelling

As you have been practising so hard get someone in your household to test you on your spelling words. Then share your success with us!

Here are the words you have been practising:

Simile Spelling 3.6.20	Mild Spelling 3.6.20	Spicy Spelling 3.6.20	Hot Spelling 3.6.20
<b>common words</b>	<b>common words</b>	<b>common words</b>	<b>common words</b>
live	leave	running	squirrel
give	group	seventeen	evening
about	nine	nineteen	piece
around	circle	liked	continue
house	high	listen	listening
hour	city	example	television

any	upon	started	experiment
body	here	clothes	believe
	first	coming	state
	shoe	heard	playground

## Literacy

As it's the results of Ready Steady Cook today could you share your favourite recipe with us on Teams or the blog? Why do you like it so much? We might even be able to try these recipes over the holidays!

I love fajitas! I like that everything is put out on the table and you help yourself to what you want!



# Easy chicken fajitas

By **Member recipe by stevenmorris**

PREP: 15 MINS COOK: 10 MINS

EASY

## Ingredients

- 2 large chicken breasts, finely sliced
- 1 red onion, finely sliced
- 1 red pepper, sliced
- 1 red chilli, finely sliced (optional)

### For the marinade

- 1 heaped tbsp smoked paprika
- 1 tbsp ground coriander
- pinch of ground cumin
- 2 medium garlic cloves, crushed
- 4 tbsp olive oil
- 1 lime, juiced
- 4-5 drops Tabasco

### To serve

- 6 medium tortillas
- bag mixed salad
- 230g tub fresh salsa

## Method

- Heat oven to 200C/180C fan/gas 6 and wrap 6 medium tortillas in foil.
- Mix 1 heaped tbsp smoked paprika, 1 tbsp ground coriander, a pinch of ground cumin, 2 crushed garlic cloves, 4 tbsp olive oil, the juice of 1 lime and 4-5 drops Tabasco together in a bowl with a big pinch each of salt and pepper.
- Stir 2 finely sliced chicken breasts, 1 finely sliced red onion, 1 sliced red pepper and 1 finely sliced red chilli, if using, into the marinade. [L]  
[SEP]
- Heat a griddle pan until smoking hot and add the chicken and marinade to the pan.
- Keep everything moving over a high heat for about 5 mins using tongs until you get a nice charred effect. If your griddle pan is small you may need to do this in two batches.
- To check the chicken is cooked, find the thickest part and tear in half – if any part is still raw cook until done.

- Put the tortillas in the oven to heat up and serve with the cooked chicken, a bag of mixed salad and one 230g tub of fresh salsa.

## **Numeracy**

### **L.1. To revise previous concepts**

Follow the lesson, video and interactive activities.

**Algebros** – Equivelant fractions <https://www.bbc.co.uk/bitesize/articles/zb8wqp3>

**Mathletes** - Fractions of an amount

<https://www.bbc.co.uk/bitesize/articles/zjtg47h>

**Ninjas/Magicians** - Tenths <https://www.bbc.co.uk/bitesize/articles/zvyrkxs>

Here are some bonus challenge questions if you want to test your knowledge

<https://www.bbc.co.uk/bitesize/articles/z966dp3>