



TOMATOES

🍅 EVERYWHERE 🍅

Eduardo Aparicio

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Do you like ketchup?

Do you like it on French fries?

Many people think ketchup
makes food taste good.

Did you know that ketchup is made
from tomatoes?







Tomatoes are fruits.

Tomatoes grow on plants.


Here you can see tomatoes
growing on a tomato farm.



Tomato farms are not new.
People began to grow tomatoes
a long time ago.
People in Mexico and Peru
had tomato farms.







Today we have many kinds of tomatoes.
Some tomatoes are red, round, and big.
Some tomatoes are small and orange.
Some tomatoes are long and yellow.





Workers on tomato farms
pack tomatoes in boxes.
Trucks bring the tomatoes
to the store.
Then you can buy them!



People use tomatoes
to make tomato juice.
They put tomatoes in a big machine
that presses out juice.
Machines also make tomato sauce
for pizza and salsa for tacos.





PROHIBIDO
EL PASO.

Making pizza is easy!

You need

- tomato sauce
- cut tomatoes
- cheese
- a flour tortilla

1. Put the tomato sauce on a tortilla.
2. Add the tomatoes and cheese on top.
3. Ask an adult to put the pizza in the oven at 350 degrees and bake it for 10 minutes.





You can have
your own pizza party at home.
Your friends will love it!

People grow tomatoes for us to eat. We can use them in many ways. Learn how to make a pizza with tomatoes.