

Name: _____

Date: _____

Vegetable Vocabulary Word Links

The words on the list are split, with the first part of the word listed on the left-hand side of the worksheet and the second part listed somewhere on the right-hand side of the worksheet. Draw lines to connect the two parts of each word. Then write the complete word on the blank line.

- | | |
|------------------|---------|
| 1. ZUCC _____ ● | ● ANS |
| 2. LETT _____ ● | ● HINI |
| 3. ON _____ ● | ● M |
| 4. BROCC _____ ● | ● ACH |
| 5. ARTI _____ ● | ● UCE |
| 6. BE _____ ● | ● ISH |
| 7. RAD _____ ● | ● COLI |
| 8. SPIN _____ ● | ● RAGUS |
| 9. YA _____ ● | ● CHOKE |
| 10. ASPA _____ ● | ● ION |

- | | |
|--|---|
| 1. The fastest growing of the summer fruits. Also known as the green Italian squash, | 6. These highly nutritious seeded pods of various legumes are among the oldest foods known to humanity. |
| 2. A green leafy vegetable usually used in salads. | 7. A type of dark, root vegetable with a hot, sharp taste. |
| 3. This underground bulb is related to leeks, garlic, and chives and is known for its distinct, pungent and aroma. | 8. A leafy green vegetable that will make you strong like Popeye. |
| 4. Plant with dense clusters of tight green flower buds that look like miniature trees. | 9. Sweet potato with deep orange flesh that remains moist when baked. |
| 5. Mediterranean thistle-like plant widely cultivated for its large edible flower head. | 10. A member of the lily family, the earliest stalks are an apple-green with purple-tinged tips. |

SPINACH	ASPARAGUS	ARTICHOKE	YAM
BROCCOLI	BEANS	LETTUCE	ZUCCHINI
RADISH	ONION		

Name: _____

Date: _____

Class: _____

Teacher: _____

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1. ZUCC <u>ZUCCHINI</u>	●	●	ANS
2. LETT <u>LETTUCE</u>	●	●	HINI
3. ON <u>ONION</u>	●	●	M
4. BROCC <u>BROCCOLI</u>	●	●	ACH
5. ARTI <u>ARTICHOKE</u>	●	●	UCE
6. BE <u>BEANS</u>	●	●	ISH
7. RAD <u>RADISH</u>	●	●	COLI
8. SPIN <u>SPINACH</u>	●	●	RAGUS
9. YA <u>YAM</u>	●	●	CHOKE
10. ASPA <u>ASPARAGUS</u>	●	●	ION

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