

#### Choose the Right Pot:

Use a large pot, preferably at least 4 US quarts (3.8 liters) in size. Pasta needs space to move around as it cooks, so avoid using a small pot that might cause clumping.

#### Boil the Water:

Fill the pot about 2/3 full of water.

Cover the pot and bring the water to a boil over high heat. You'll know it's boiling when you see steam escaping from under the lid.

#### Add Salt and Pasta:

Once the water is boiling, remove the lid.

Add 1 tablespoon (17 g) of salt to the boiling water.

Add 1 pound (450 g) of dried pasta. If you're cooking long noodles like spaghetti, wait about 30 seconds and then gently push them into the water using a spoon or pasta fork.

#### Set a Timer:

Stir the noodles with a pasta fork to break them up.

Check the pasta package for the recommended cooking time.

Set a timer for 1 minute less than the minimum suggested time. For example, if the box says 7 to 9 minutes, set a timer for 7 minutes.

#### Stir Occasionally:

The water should continue to bubble as the pasta cooks.

Stir the noodles every few minutes to prevent sticking.

#### Test for Doneness:

After the timer goes off, taste a piece of pasta. It should be al dente (firm to the bite) but not overly soft.

Adjust the cooking time if needed.

#### Drain and Serve:

Once the pasta is cooked to your liking, drain it in a colander.

Do not rinse the pasta; rinsing removes the starch that helps the sauce stick to it.

Toss the drained pasta with olive oil to prevent sticking.

Serve with your favorite sauce or use it in a pasta salad.