

# Assignment 1

## Cook Pasta:

Step 1: Boil water in a large pot.

Step 2: Put a few drops of oil and salt the water with at least a tablespoon.

Step 3: Add the Pasta . It will soften up within 30 seconds and fit into the pot.

Step 4: Stir it so that the Pasta does not stick to the pot.

Step 5: Test the Pasta by tasting it. Pasta cooked properly should be al dente—a little chewy.

Step 6: Drain it under cold water to stop the cooking.

Step 7: Heat a pan with some oil.

Step 8: Saute whichever vegetable you would prefer in your Pasta(like onion, garlic, carrot, capsicum). Cook it for a minute on high flame.

Step 9: Add any type of sauce you would like.

Step 10: Put the Pasta in the pan and stir it well.

Step 11: Serve it in a plate while it is still hot.