

Grade6**Reading Cooking Instructions**

Cooking Instruction Passage: Veggie Pasta Bake

Today, we are going to learn how to make a delicious and nutritious Veggie Pasta Bake, perfect for any day of the week. Before we begin, ensure you have all your ingredients and equipment ready. You will need 2 cups of penne pasta, 1 cup of chopped bell peppers (red and yellow), 1 cup of chopped zucchini, 1 cup of cherry tomatoes, 2 cloves of garlic (minced), 1 jar of marinara sauce, 1 cup of shredded mozzarella cheese, 2 tablespoons of olive oil, salt, and pepper to taste.

Preheat your oven to 375°F (190°C). This ensures that the oven is hot enough when your pasta bake is ready to go in.

Bring a large pot of salted water to boil. Add the penne pasta and cook until it's al dente, which should take about 8-10 minutes. Stir occasionally to prevent the pasta from sticking together.

While the pasta is cooking, heat the olive oil in a large skillet over medium heat. Add the minced garlic, and sauté for about 1 minute or until it becomes fragrant. Add the chopped bell peppers and zucchini to the skillet. Season with salt and pepper. Sauté the veggies for about 5-7 minutes until they are tender.

Once the vegetables are cooked, add the cherry tomatoes and cook for an additional 2 minutes.

Drain the pasta once it's cooked and add it to the skillet with the vegetables. Pour the marinara sauce over the top and mix everything together until well combined. Transfer the pasta and vegetable mixture to a baking dish. Spread it out evenly. Sprinkle the shredded mozzarella cheese over the top of the pasta.

Place the baking dish in the preheated oven and bake for 20-25 minutes or until the cheese is melted and bubbly.

Once done, remove the baking dish from the oven and let it cool for a few minutes before serving.

Enjoy your homemade Veggie Pasta Bake!

Multiple Choice Questions

1. What is the first step in making Veggie Pasta Bake?

- A) Boil the pasta
- B) Preheat the oven
- C) Sauté the vegetables
- D) Add the cheese

2. How long should you cook the penne pasta?

- A) 5-7 minutes
- B) 8-10 minutes
- C) 20-25 minutes
- D) Until it's soft

3. What should you add to the skillet after the garlic?

- A) Marinara sauce
- B) Mozzarella cheese
- C) Bell peppers and zucchini
- D) Cherry tomatoes

4. At what temperature should you bake the Veggie Pasta Bake?

- A) 375°F (190°C)
- B) 350°F (177°C)
- C) 400°F (204°C)
- D) 425°F (218°C)

5. What do you do after draining the pasta?

- A) Add it to the skillet with vegetables
- B) Put it back in the pot
- C) Leave it to cool
- D) Bake it

6. What do you add on top of the pasta before baking?

- A) Marinara sauce
- B) Olive oil
- C) Mozzarella cheese
- D) Cherry tomatoes

7. How long should the Veggie Pasta Bake be in the oven?

- A) 5-7 minutes
- B) 8-10 minutes
- C) 15-20 minutes
- D) 20-25 minutes

8. What type of cheese is used in this recipe?

- A) Cheddar
- B) Parmesan
- C) Mozzarella
- D) Feta

9. What should you do before serving the Veggie Pasta Bake?

- A) Cut it into pieces
- B) Let it cool for a few minutes
- C) Add more cheese
- D) Put it back in the oven

10. What type of pasta is used in this recipe?

- A) Spaghetti
- B) Fettuccine
- C) Macaroni
- D) Penne

1. Answer: B) Preheat the oven Explanation: The passage mentions that the first step is to preheat the oven to 375°F (190°C).
2. Answer: B) 8-10 minutes Explanation: The passage specifies that the penne pasta should be cooked until it's al dente, which takes about 8-10 minutes.
3. Answer: C) Bell peppers and zucchini Explanation: After sautéing the garlic, the recipe instructs to add the chopped bell peppers and zucchini to the skillet.
4. Answer: A) 375°F (190°C) Explanation: The passage mentions that you should preheat the oven and bake the pasta at 375°F (190°C).
5. Answer: A) Add it to the skillet with vegetables Explanation: According to the instructions, after draining the pasta, you should add it to the skillet with the cooked vegetables.
6. Answer: C) Mozzarella cheese Explanation: The passage instructs to sprinkle shredded mozzarella cheese over the top of the pasta before baking.
7. Answer: D) 20-25 minutes Explanation: The recipe states that you should bake the pasta for 20-25 minutes or until the cheese is melted and bubbly.
8. Answer: C) Mozzarella Explanation: The passage mentions that you should use shredded mozzarella cheese for this recipe.
9. Answer: B) Let it cool for a few minutes Explanation: The instructions say to let the Veggie Pasta Bake cool for a few minutes before serving.
10. Answer: D) Penne Explanation: The recipe calls for 2 cups of penne pasta.