

**Reading - Cooking Instructions**

**Title: Cooking Adventure: Step-by-Step Pasta Delight**

Do you enjoy cooking? Cooking can be a fun and tasty adventure, especially when you follow step-by-step instructions. Today, we're going to learn how to make a delicious dish called "Pasta Delight." This dish is not only yummy but also easy to prepare. So, put on your apron and let's get started!

**Step 1: Ingredients**

Before we begin cooking, it's essential to gather all the ingredients we need. For our Pasta Delight, we'll need pasta, olive oil, garlic, cherry tomatoes, spinach, salt, and grated Parmesan cheese. Make sure you have all these items ready on your kitchen counter.

**Step 2: Boil the Pasta**

First, fill a big pot with water and add a pinch of salt. Put it on the stove and wait for the water to boil. Once it's boiling, add the pasta and cook it according to the instructions on the package. Don't forget to ask an adult for help when using the stove!

**Step 3: Sauté the Garlic**

While the pasta is cooking, it's time to sauté the garlic. In a pan, heat some olive oil over medium heat. Then, add minced garlic and cook it until it turns golden and smells amazing. Be careful not to burn it!

**Step 4: Add Cherry Tomatoes**

Now, add the cherry tomatoes to the pan with the sautéed garlic. Stir them gently and let them cook until they become soft and slightly blistered. The heat will make them burst with flavor!

**Step 5: Toss in the Spinach**

Once the cherry tomatoes are ready, toss in the fresh spinach leaves. They will wilt and become tender in just a couple of minutes. Keep stirring to mix everything together.

**Step 6: Mix with Pasta**

By now, your pasta should be perfectly cooked. Drain it in a colander and add it to the pan with the tomato and spinach mixture. Mix everything together, making sure the pasta is coated with the delicious flavors of garlic, tomatoes, and spinach.

**Step 7: Sprinkle Parmesan Cheese**

Finally, it's time to add the finishing touch! Sprinkle some grated Parmesan cheese over your Pasta Delight. The cheese will melt and create a creamy, savory sauce.

Now that your Pasta Delight is ready, it's time to serve and enjoy! This dish is not only tasty but also healthy, thanks to the fresh vegetables. Bon appétit!

**Multiple Choice Questions:**

1. What is the first step in making Pasta Delight?
  - a) Add cherry tomatoes
  - b) Boil the pasta
  - c) Sauté the garlic
  
2. What should you add to the pan after sautéing the garlic?
  - a) Spinach
  - b) Grated Parmesan cheese
  - c) Cherry tomatoes
  
3. What ingredient creates a creamy, savory sauce in Pasta Delight?
  - a) Olive oil
  - b) Garlic
  - c) Grated Parmesan cheese
  
4. How should you cook the garlic in step 3?
  - a) Until it turns golden and smells amazing
  - b) Until it's burnt and crispy
  - c) Until it's raw

5. Why is it important to ask an adult for help when using the stove?

- a) Because adults like to cook
- b) Because the stove is dangerous and hot
- c) Because kids can't cook

**Answers and Explanations:**

1. b Boil the pasta

The first step in making Pasta Delight is to boil the pasta.

2. c Cherry tomatoes

After sautéing the garlic, you should add cherry tomatoes to the pan.

3. c Grated Parmesan cheese

Grated Parmesan cheese creates a creamy, savory sauce in Pasta Delight.

4. a Until it turns golden and smells amazing

You should cook the garlic in step 3 until it turns golden and smells amazing.

5. b Because the stove is dangerous and hot

It's important to ask an adult for help when using the stove because the stove can be dangerous and hot, and adults can provide guidance and safety.