

Grade 6

Reading Cooking

Title: Cooking Up a Delicious Pasta Dish

Pasta is a versatile and delicious dish that you can easily prepare at home. Whether you're a beginner in the kitchen or an aspiring chef, making a tasty pasta dish is a skill worth mastering. In this passage, we'll take you through the steps to cook a classic pasta dish, spaghetti with tomato sauce and meatballs.

Step 1: Gather Your Ingredients

Before you start cooking, it's essential to have all your ingredients ready. For this dish, you will need:

- 8 ounces of spaghetti
- 1 pound of ground beef
- 1/2 cup of breadcrumbs
- 1/4 cup of grated Parmesan cheese
- 1/4 cup of chopped parsley
- 1 egg
- 1 can (28 ounces) of crushed tomatoes
- 2 cloves of garlic, minced
- 1 teaspoon of dried oregano
- Salt and pepper to taste
- Olive oil

Step 2: Make the Meatballs

In a mixing bowl, combine the ground beef, breadcrumbs, grated Parmesan cheese, chopped parsley, egg, minced garlic, dried oregano, salt, and pepper.

Mix everything together until well combined.

Shape the mixture into small meatballs, about the size of a ping-pong ball.

Step 3: Cook the Meatballs

Heat a skillet over medium-high heat and add a drizzle of olive oil.

Place the meatballs in the skillet and cook for about 3-4 minutes on each side until they are browned and cooked through.

Remove the meatballs from the skillet and set them aside.

Step 4: Prepare the Tomato Sauce

In the same skillet, add a bit more olive oil if needed and sauté the minced garlic for about a minute until fragrant.

Pour in the crushed tomatoes and season with salt, pepper, and a pinch of dried oregano.

Bring the sauce to a simmer and let it cook for about 10-15 minutes, stirring occasionally.

Step 5: Cook the Spaghetti

While the sauce is simmering, bring a large pot of salted water to a boil.

Add the spaghetti and cook according to the package instructions until al dente, usually about 8-10 minutes.

Drain the spaghetti and return it to the pot.

Step 6: Combine and Serve

Pour the tomato sauce over the cooked spaghetti and toss to coat the pasta evenly.

Place the meatballs on top of the spaghetti.

Sprinkle some grated Parmesan cheese and chopped parsley on top for garnish.

Multiple-choice questions:

1: What is the first step in cooking spaghetti with tomato sauce and meatballs?

- A) Cooking the spaghetti
- B) Making the meatballs
- C) Preparing the tomato sauce
- D) Gathering the ingredients

2: How long should you cook the meatballs on each side?

- A) 1-2 minutes
- B) 3-4 minutes
- C) 5-6 minutes
- D) 7-8 minutes

3: What should you add to the tomato sauce to season it?

- A) Salt, pepper, and dried basil
- B) Salt, pepper, and dried thyme
- C) Salt, pepper, and dried oregano
- D) Salt, pepper, and dried rosemary

4: How long should you cook the spaghetti until it's al dente?

- A) 5-7 minutes
- B) 8-10 minutes
- C) 12-15 minutes
- D) 20-25 minutes

5: What should you sprinkle on top of the finished dish for garnish?

- A) Chopped basil
- B) Grated cheddar cheese
- C) Grated Parmesan cheese
- D) Crushed red pepper flakes

Answers and Explanations:

1. D Gathering the ingredients

Before you start cooking, it's important to have all your ingredients ready.

2. B 3-4 minutes

You should cook the meatballs for about 3-4 minutes on each side until they are browned and cooked through.

3. C Salt, pepper, and dried oregano

You should season the tomato sauce with salt, pepper, and a pinch of dried oregano.

4. B 8-10 minutes

Spaghetti should be cooked according to the package instructions until it's al dente, which is usually about 8-10 minutes.

5. C Grated Parmesan cheese

Grated Parmesan cheese is typically sprinkled on top of the finished pasta dish for garnish.