



INSTRUCTION CARD – COOKING PASTA

(SERVES 4)

INGREDIENTS:

500g packet pasta

Water

UTENSILS:

Large saucepan

Teaspoon

Wooden spoon

Colander

Tongs (if cooking spaghetti)

METHOD:

1. Fill 2/3 of a large saucepan with water and bring to the boil.
2. Add pasta and stir every few minutes to avoid sticking.
3. Cook for the time stated on the packet (this varies between types of pasta, usually 8-10 minutes). Test that the pasta is cooked by tasting it to make sure the texture is right.
4. Drain the pasta in a colander.
5. Distribute pasta evenly in to four bowls or plates, add pasta sauce and serve.



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