More stories at WordBlanks.com

Baked Lemon-Basil Pasta

1. Number _____
2. Noun _____
3. Number _____
4. Number _____
5. Number _____
6. Verb _____
7. Verb _____
8. Noun _____
9. Verb _____
10. Verb Ending In Ing _____
11. Verb _____
12. Number _____
13. Number _____
14. Verb _____
15. Verb _____
16. Noun _____
17. Verb _____
18. Plural Noun _____
19. Plural Noun _____
20. Verb _____
21. Noun _____
22. Verb _____
23. Verb Ending In Ing _____

24. Verb _____

25. Verb _____

26. Noun _____

27. Number _____

28. Verb _____

29. Verb _____

30. Number _____

Baked Lemon-Basil Pasta

Ingredients:

* _____Number_____cups bow tie pasta

* 1 skinless, boneless chicken _____Noun_____half - cut into bite-size pieces

* 1 teaspoon lemon pepper

* 1/4 cup margarine

* _____Number_____tablespoons olive oil

* _____Number_____cloves garlic, minced

* 1/4 cup white wine

* _____Number_____cups sour cream

*

1 tablespoon chopped fresh basil

* 1 lemon, zested and juiced

* 1/4 cup grated Parmesan cheese

* 1/4 cup grated mozzarella cheese

* 1 tablespoon chopped fresh parsley

* 1/2 cup torn fresh spinach

DIRECTIONS

1. _____Verb_____a large pot with lightly salted water and _____Verb_____to a rolling boil over high _____Noun_____.

_____Verb_____in the bow tie pasta; return to a boil. Cook, uncovered, _____Verb ending in ing_____occasionally, until the pasta is cooked through, but still firm to the bite, about 10 minutes. _____Verb_____.

2. Preheat oven to _____Number_____degrees F _____Number_____degrees C). _____Verb_____chicken with lemon pepper.

3. _____Verb_____the margarine with the olive oil in a _____Noun_____over medium heat; cook and _____Verb_____ the chicken _____Plural noun_____until no longer pink in the center. Remove the chicken _____Plural noun_____ and _____Verb_____them in the bottom of a casserole _____Noun_____.

4. To the same skillet, _____Verb_____the garlic, white wine, sour cream, basil, lemon zest, and 1/2 of the lemon juice. Bring the mixture to a boil, _____Verb ending in ing_____constantly. Remove the skillet from the heat;

_____Verb_____in

the pasta. _____Verb_____the pasta and sauce mixture over the chicken. Cover with foil.

5. Bake in the preheated _____Noun_____until heated through, about _____Number_____minutes. Uncover, _____Verb_____evenly with Parmesan cheese, mozzarella cheese, parsley, spinach, and _____Verb_____with the remaining lemon juice. Bake, uncovered, for _____Number_____minutes.

©2026 WordBlanks.com · All Rights Reserved.