

Baked Lemon-Basil Pasta

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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. _____a large pot with lightly salted water and _____to a rolling boil over high _____.
_____in the bow tie pasta; return to a boil. Cook, uncovered, _____occasionally, until
the pasta is cooked through, but still firm to the bite, about 10 minutes. _____.

2. Preheat oven to _____degrees F _____degrees C). _____chicken with lemon
pepper.

3. _____the margarine with the olive oil in a _____over medium heat; cook and _____
the chicken _____until no longer pink in the center. Remove the chicken _____ and
_____them in the bottom of a casserole _____.

4. To the same skillet, _____the garlic, white wine, sour cream, basil, lemon zest, and 1/2 of the lemon
juice. Bring the mixture to a boil, _____constantly. Remove the skillet from the heat;
_____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.