

## Baked Lemon-Basil Pasta

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2. Noun \_\_\_\_\_
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6. Verb \_\_\_\_\_
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26. Noun

27. Number

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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.