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.