

Name \_\_\_\_\_

## Savory Spaghetti Adventure

### Multiple Choice Questions

1. What does "al dente" mean when cooking spaghetti?
  - a) Overcooked and soft
  - b) Firm but not too soft
  - c) Undercooked and crunchy
  - d) Sticky and gooey
  
2. Which ingredient is optional for adding a little heat to the marinara sauce?
  - a) Fresh basil leaves
  - b) Salt
  - c) Red pepper flakes
  - d) Garlic
  
3. What is the purpose of simmering the marinara sauce?
  - a) To cool it down
  - b) To thicken it and enhance flavors
  - c) To make it spicier
  - d) To make it less flavorful
  
4. What should you do with the saucepan in this recipe?
  - a) Nothing, it's not used in this recipe
  - b) Use it to cook the spaghetti
  - c) Use it to sauté the onions and garlic
  - d) Use it to simmer the sauce
  
5. What ingredient can you top your spaghetti with for extra flavor?
  - a) Fresh basil leaves
  - b) Red pepper flakes
  - c) Grated Parmesan cheese
  - d) Crushed tomatoes

