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Savory Spaghetti Adventure

Ingredients:

8 ounces of spaghetti

1 tablespoon olive oil

1 small onion, finely chopped

2 cloves garlic, minced

1 (28-ounce) can of crushed tomatoes

1 teaspoon dried basil

1 teaspoon dried oregano

1/2 teaspoon salt

1/4 teaspoon black pepper

1/4 teaspoon red pepper flakes (optional for a little heat)

1/4 cup fresh basil leaves, chopped

Grated Parmesan cheese for topping (optional)

Equipment:

Large pot

Large skillet

Wooden spoon

Colander

Saucepan

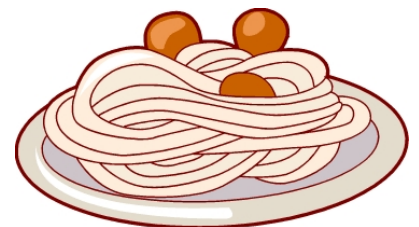
Step-by-Step Directions:

1. Boil the Spaghetti

Fill a large pot with water, add a pinch of salt, and bring it to a boil.

Once boiling, add the spaghetti and cook according to the package instructions until it's "al dente" (firm but not too soft).

When done, drain the spaghetti in a colander and set it aside.



2. Prepare the Marinara Sauce

In a large skillet, heat the olive oil over medium heat.

Add the chopped onion and garlic and sauté them until they become soft and fragrant, usually for about 3-4 minutes.

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3. Simmer the Sauce

Pour in the crushed tomatoes, dried basil, dried oregano, salt, black pepper, and red pepper flakes (if using).

Stir everything together and bring the mixture to a gentle boil.

4. Reduce the Heat

Once it's boiling, reduce the heat to low and let the sauce simmer for about 15-20 minutes, stirring occasionally. This allows the flavors to meld together and the sauce to thicken.

5. Finish It Off

Remove the sauce from the heat and stir in the fresh basil leaves. This will give your sauce a lovely, fresh flavor.

6. Serve the Spaghetti

Place a portion of the cooked spaghetti on each plate.

Spoon the marinara sauce over the spaghetti.

If desired, top with grated Parmesan cheese for extra deliciousness.

Enjoy Your Spaghetti Adventure!

Cooking Time and Temperature:

- Cooking time: Approximately 20-25 minutes for the sauce.
- Cooking temperature: Low heat for simmering the sauce.

