

Name _____

Banishing Sticky Pasta Woes: Preventing Pasta from Sticking Together

Short Answer Key

1. Adding salt to boiling water seasons the pasta and helps prevent sticking by creating a saline environment.
2. Using a wooden spoon is recommended because it is gentle on the pasta, won't scratch the pot, and is effective for stirring and separating.
3. "Al dente" describes pasta that is tender but with a slight bite, not overcooked or mushy.
4. Not rinsing pasta after cooking is recommended because the residual starch helps sauce adhere to the pasta, enhancing flavor and texture.
5. Having warm sauce ready ensures that it adheres better to the freshly cooked pasta, preventing it from sticking.

