

Name _____

Banishing Sticky Pasta Woes: Preventing Pasta from Sticking Together

Open-Ended Response Answer Key

1. Answers may vary but should include a personal experience with sticky pasta and how the tips from the passage were applied to resolve the issue.
2. Responses should discuss the impact of rinsing or not rinsing pasta on the dish's flavor, texture, and sauce adhesion.
3. Answers may highlight the importance of water volume and pot size in preventing overcrowding and sticking, leading to even cooking and better pasta texture.
4. Instructions should include selecting the right pot, adding salt, stirring, testing for doneness, reserving pasta water, and adding warm sauce. Explanations for each step should be provided.

