**Life Skills, 11/05/20**

This week I thought we could have a go at cooking pasta.

This is a very easy recipe to follow using very few ingredients.

Spaghetti is the best type of pasta for this recipe because the olive oil and lemon juice cling to its long thin strands. If you don't have spaghetti you can still use other pastas. You can also add other ingredients like cooked prawns or chicken and vegetables.

**Ingredients:**

**350g dried spaghetti**

**juice of 1 lemon**

**2 cloves of garlic sliced really thinly**

**6 tbsp olive oil**

**salt and pepper (ground pepper is best)**

**Method:**

1. **Cooke the pasta in a pan of salted boiling water according to the instructions on the packet, then rain well and return to the pan.**
2. **Poor the olive oil and lemon juice over the pasta, sprinkle in the slithers of garlic and add salt and pepper to taste. This is called seasoning.**
3. **Toss the pasta over a medium heat for 1-2 minutes. Serve.**
4. **Grate some cheese over it if you like. Parmesan would be good.**
5. **Enjoy!**

