

Spaghetti Lab Plan

INGREDIENTS

Sauce:

- Water
- ½ T salt
- ½ lb. spaghetti noodles
- ½ lb. ground beef
- ½ jar spaghetti sauce
- Cheese, for garnish

INSTRUCTIONS

1. Prepare dishwater _____
2. Get towels and aprons _____
3. Mise en Place Kitchen Tools _____ & _____
4. Fill Dutch oven halfway with water and add salt. _____
5. Bring to a boil over high heat.
6. Add pasta and cook until tender, approximately 8-10 minutes. Stirring occasionally.

7. While water boils, brown ground beef in a large skillet. _____
8. Using your strainer, drain grease into designated container and put back into skillet.

9. Add pasta sauce to ground beef and cook over medium heat until hot, approximately 4-5 minutes. _____
10. Once pasta is tender, drain using a colander and place back into Dutch oven.

11. Clean dishes _____
12. Dry dishes _____
13. Put dishes away _____
14. Wipe counter top down _____
15. Sweep Floors _____
16. Clean and dry sink. _____
17. Have Mrs. Baker Check Out Group _____
18. Put aprons and dirty towels in the washing machine. **ALL GROUP MEMBERS**