

## ricipie for fettuccine alfredo

1. Noun
2. Adjective
3. Preposition Or Subordinating Conjunction
4. Number
5. Noun
6. Number
7. Number
8. Verb - Present Tense
9. Noun
10. Noun
11. Verb - Present Tense
12. Noun
13. Verb
14. Noun - Plural
15. Adverb
16. Determiner
17. Adjective
18. Adjective - Superlative
19. Modal
20. Noun
21. Noun
22. Noun
23. Noun

24. Noun - Plural

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# recipe for fettuccine alfredo

this pasta \_\_\_\_\_ Noun is very \_\_\_\_\_ Adjective

fettuccine \_\_\_\_\_ Preposition or subordinating conjunction

\_\_\_\_\_ Number \_\_\_\_\_ Noun of fettuccine (10 oz total)

2 \_\_\_\_\_ Number butter

1 \_\_\_\_\_ Number heavy cream

3/4 cup grated \_\_\_\_\_ Verb - Present Tense, plus 2 tablespoons for serving

salt and freshly ground pepper

nutmeg ( optional )

1. \_\_\_\_\_ Noun \_\_\_\_\_ Noun for the pasta

2. while \_\_\_\_\_ Verb - Present Tense for the water to boil, make the cream and butter \_\_\_\_\_ Noun in a pan and  
turn heat

to medium . Cook for 1 minute and just when the sauce starts to \_\_\_\_\_ Verb turn off heat

3. as soon as the water \_\_\_\_\_ Noun - Plural, add salt the \_\_\_\_\_ Adverb put in the noodles. boil the pasta  
according to cooking time

\_\_\_\_\_ Determiner on the package

4. when noodles are \_\_\_\_\_ Adjective, add to the sauce. turn the heat to the \_\_\_\_\_ Adjective - Superlative setting and  
toss the pasta in the

cream sauce if it gets too \_\_\_\_\_ Modal you can add some pasta water 1-2 tablespoons turn off heat

5. add the 3/4 cup of \_\_\_\_\_ Noun and 3 grating of nutmeg , salt pepper. \_\_\_\_\_ Noun well

6. \_\_\_\_\_ Noun 1/2 tablespoons of parmigiano on each \_\_\_\_\_ Noun

\_\_\_\_\_ Noun - Plural

4 servings