



Delicious High-Protein Pasta Recipes You'll Adore

Description

High Protein Pastas You Will Love

When you need a quick dinner, try high-protein pasta recipes. Pasta is easy to make and you can add vegetables and herbs for more flavor.

Some pasta dishes do not have a lot of protein. Regular pasta has some, but it is mostly made of carbs. Don't worry! You can add foods to increase the protein in your pasta dishes.

9 High Protein Pasta Recipes

Here are nine tasty pasta recipes where each has at least 20 grams of protein per serving.

1. Baked Ziti Casserole

This dish uses lean ground turkey for protein. Spinach adds vitamins, and artichoke hearts add fiber.

2. Chicken and Broccoli Alfredo

Use tender chicken breast and broccoli in a creamy sauce for a tasty meal.

3. Instant Pot Rotini with Chicken and Bell Peppers

This meal has a lot of protein, thanks to chicken breast and whole-grain rotini.

These recipes are delicious and good for you! Enjoy your cooking!

Vocabulary List:

1. **Casserole** /'kæs.ə.rəʊl/ (noun): A type of dish baked in the oven in a single pot often involving pasta or rice.
2. **Protein** /'prəʊ.ti:n/ (noun): A nutrient found in food that is essential for growth and repair of tissues.
3. **Vegetables** /'vedʒ.ɪ.tə.bəlz/ (noun): Plants or parts of plants that are consumed as food usually as part of savory dishes.
4. **Vitamins** /'vaɪ.tə.mɪnz/ (noun): Organic substances necessary for normal growth and nutrition found in various foods.
5. **Fiber** /'faɪ.bər/ (noun): A type of carbohydrate found in plant foods that aids in digestion.
6. **Creamy** /'kri:mi/ (adjective): Having a smooth and rich consistency like cream; often used to describe sauces.



Comprehension Questions

Multiple Choice

1. What type of meat is used for protein in the Baked Ziti Casserole recipe?
Option: Lean ground turkey
Option: Beef
Option: Salmon
Option: Chicken
2. Which ingredient adds fiber to the Baked Ziti Casserole?
Option: Spinach
Option: Tomato
Option: Broccoli
Option: Carrot
3. What is the main protein source in the Chicken and Broccoli Alfredo recipe?
Option: Chicken breast
Option: Beef
Option: Tofu
Option: Shrimp
4. Which type of pasta is used in the Instant Pot Rotini with Chicken and Bell Peppers recipe?
Option: Whole-grain rotini
Option: Spaghetti
Option: Macaroni
Option: Fettuccine
5. What is a recommended way to increase the protein content of pasta dishes?
Option: Add more vegetables
Option: Reduce cooking time
Option: Use less sauce
Option: Avoid herbs and spices
6. Why is it important for pasta recipes to have at least 20 grams of protein per serving?
Option: To improve taste



- Option: To make it healthier
- Option: To reduce cooking time
- Option: To decrease fiber content

True-False

7. Pasta dishes usually have a high protein content.
8. Adding vegetables to pasta dishes can help increase their protein content.
9. Regular pasta is mostly made of carbs.
10. Herbs and spices do not contribute to the protein content of pasta dishes.
11. Lean ground turkey is a common protein source in pasta dishes.
12. Including chicken breast can add fiber to pasta dishes.

Gap-Fill

13. Artichoke hearts add _____ to the Baked Ziti Casserole recipe.
14. The main protein source in the Chicken and Broccoli Alfredo recipe is _____.
15. Instant Pot Rotini with Chicken and Bell Peppers has a lot of protein due to _____
breast.
16. To increase the protein content of pasta dishes, you can add more _____.
17. Including lean ground turkey in pasta dishes can provide a good source of _____.
18. Regular pasta is mostly made of _____.

Answer

Multiple Choice: 1. Lean ground turkey 2. Artichoke hearts 3. Chicken breast 4. Whole-grain rotini 5. Add more vegetables 6. To make it healthier

True-False: 7. False 8. True 9. True 10. True 11. True 12. False

Gap-Fill: 13. fiber



14. Chicken breast 15. chicken 16. vegetables 17. protein 18. carbs

Answer

CATEGORY

1. Health - LEVEL1

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