

# HOW TO COOK PASTA PERFECTLY ON AN INDUCTION COOKTOP



## Ingredients:

- Pasta: any dry shape like penne, spaghetti or shells
- Water: 4-6 quarts per pound of pasta
- 1 tbsp salt: flavors water
- Optional: splash of oil to prevent noodles sticking

## Procedure:

1. Fill the induction pot with 4-6 quarts of water per pound of dry pasta.
2. Carefully center the filled pasta pot directly over an induction cooking zone
3. Once aggressively boiling, slowly sprinkle dry pasta into the pot while stirring gently
4. Leave the pasta pot uncovered while maintaining a lively boil
5. Transfer fully cooked al dente pasta immediately into a colander to drain excess water.

