**Quiz 5- Meatballs, Marinara, Potatoes, Chicken diablo**

**True or F**

\_\_\_\_\_\_\_1. Breadcrumbs and eggs are added to meat solely for the purpose of moistening the meatballs.

\_\_\_\_\_\_\_2. Marinara sauce is a tomato base sauce.

\_\_\_\_\_\_\_3. The Sauce for Chicken Diablo is made with honey, mustard, curry, and salt.

\_\_\_\_\_\_\_4. Parboiling potatoes pre-cooks the potatoes just enough so they do not turn gray and also adds moisture to the potatoes aiding in them not drying out.

\_\_\_\_\_\_\_5. When making stuffed bell peppers, do not pre-cook the rice.

**Multiple choice**

6. Meatballs can be made with any ground meat but, we used a combination of

a. beef and pork b. chicken and beef c. turkey and pork d. chicken and pork

7. When making chicken Diablo,

a. take all the skin and fat off the chicken thighs b. remove nothing from the chicken

c. remove only the loose strands of skin and extra fat. d. none of the above

8. Roasted potatoes are baked in the oven

a. at 300°F b. at 250°F c. at 350°F d. 400°F

9. Marinara sauce can be reduced by

a. boiling at a high heat b. simmering just under a boil

c. covering the pan with a lid d. letting it sit off the heat for 20 minutes

10. When parboiling potatoes, it is important to adjust the cooking time depending on

a. the type of potato being used b. how many potatoes are being cooked

c. the size of the potato chunks d. the amount of water in the pot