

RECIPE

NAME: *One Pot Pasta*

INGREDIENTS

12 oz Linguine
12 oz cherry or grape
tomatoes, halved
1 onion, thinly sliced
4 cloves of garlic
1/2 tsp red-pepper
flakes
2 sprigs of basil
2 tbsp of extra-virgin
olive oil
Coarse salt & pepper
4 1/2 cups of water
Parmesan Cheese,
freshly grated

DIRECTIONS

1. Combine pasta, tomatoes, onion, garlic, red-pepper flakes, basil, oil, 2 teaspoons salt, 1/4 teaspoon pepper, and water in a large straight-sided skillet.
2. Bring to a boil over high heat. Boil mixture, stirring and turning pasta frequently with tongs, until pasta is al dente and water has nearly evaporated, about 9 minutes.
3. Season to taste with salt and pepper, divide among 4 bowls, and garnish with basil.
4. Serve with oil and Parmesan if desired.

SOURCE

Martha Stewart Living, June 2013