

Tomato Basil Pasta



INGREDIENTS:

8 oz of pasta of your choice
2 large ripe tomatoes, chopped
3 cloves of garlic, minced
¼ cup of fresh basil leaves, chopped, plus extra for garnishing
¼ cup of olive oil
Salt and freshly ground black pepper, to taste
¼ cup of grated parmesan cheese, plus extra for serving
¼ teaspoon of red pepper flakes

INSTRUCTIONS:

1. Bring a large pot of salted water to boil. Add pasta and cook according to direction of type of pasta. Reserve ½ cup of pasta water, then drain pasta from water.
2. Heat olive oil in a large skillet over medium heat.
3. Add minced garlic and sauté for 1 minute until its fragrant but not browned.
4. Add chopped tomatoes to the skillet, season with salt, black pepper, and red pepper flakes. Cook for 5-7 minutes until tomatoes break down and form rustic sauce.
5. Add drained pasta to skillet with tomato sauce. Add pasta water as needed if sauce is too thick.
6. Stir in chopped basil and parmesan cheese, mixing until evenly combined.
7. Transfer to individual plates and enjoy.

