

Cheesy Tomato Pasta

A delicious and creamy pasta dish packed with cheese and tomatoes.



Main Dish

20 min

Total time

Easy

Difficulty

500

kcal / serving

Ingredients

- 1 cup pasta
- 1 tablespoon olive oil
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 cup diced tomatoes
- 1/2 cup grated cheese
- 1/4 cup milk
- 2 eggs
- Salt and pepper to taste

Steps

- 1 Cook the pasta according to package instructions. Drain and set aside.
- 2 Heat olive oil in a pan over medium heat. Add onions and garlic, and sauté until onions are translucent.
- 3 Add diced tomatoes to the pan and cook for 5 minutes, until tomatoes start to soften.
- 4 In a separate bowl, whisk together grated cheese, milk, and eggs. Season with salt and pepper.
- 5 Add the cooked pasta to the pan with the tomatoes and stir well.
- 6 Pour the cheese mixture over the pasta and mix until well combined.
- 7 Cook for an additional 2-3 minutes, stirring constantly, until the cheese has melted and the sauce is creamy.
- 8 Serve hot and enjoy!