

Garlic Ginger Pasta with Tomato Sauce

A flavorful and aromatic pasta dish made with garlic, ginger, onions, and a rich tomato sauce.



Main Dish

20 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 2 cloves garlic
- 1-inch piece ginger, grated
- 1 small onion, diced
- 2 cups cooked pasta
- 1 cup tomato sauce
- Salt and pepper to taste
- Fresh basil leaves for garnish

Steps

- 1 Heat oil in a pan and add garlic, ginger, and onions. Sauté until onions are translucent.
- 2 Add the tomato sauce and season with salt and pepper. Simmer for 5 minutes.
- 3 Add the cooked pasta to the sauce and toss well to coat.
- 4 Garnish with fresh basil leaves before serving.