

Pasta Italia al Pomodoro e Basilico

A vibrant and fragrant Italian pasta dish featuring al dente spaghetti tossed in a fresh tomato and basil sauce. Perfect for a quick yet satisfying meal, this classic recipe embodies the essence of Italian cuisine.



Italian

15 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 100g spaghetti
- 1 medium ripe tomato, diced
- 1 clove garlic, minced
- 1 tablespoon olive oil
- A handful of fresh basil leaves
- Salt, to taste
- Black pepper, to taste
- Parmesan cheese, for serving (optional)

Steps

- 1 Cook the spaghetti in a pot of salted boiling water according to package instructions until al dente.
- 2 While the pasta cooks, heat olive oil in a pan over medium heat. Add minced garlic and sauté for 1 minute until fragrant.
- 3 Add the diced tomatoes to the pan and cook for 5-7 minutes until softened. Season with salt and black pepper.
- 4 Drain the spaghetti and add it to the pan with the tomato sauce. Toss to combine, allowing the pasta to absorb the flavors.
- 5 Remove from heat and toss in fresh basil leaves.
- 6 Serve hot, topped with grated Parmesan cheese if desired.