

Rustic Tomato and Basil Pasta

A simple yet flavorful pasta dish featuring fresh tomatoes simmered with garlic and basil. Perfect for a quick and healthy meal with vibrant Mediterranean flavors.



Main Dish

Mediterranean

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 100g spaghetti
- 2 medium ripe tomatoes, diced
- 1 clove garlic, minced
- 1 tbsp olive oil
- 5 fresh basil leaves, chopped
- Salt and pepper to taste
- Grated Parmesan cheese (optional)

Steps

- 1 Cook the spaghetti according to package instructions until al dente. Drain and set aside.
- 2 Heat olive oil in a pan over medium heat. Add minced garlic and sauté for 1 minute until fragrant.
- 3 Add diced tomatoes to the pan, season with salt and pepper, and cook for 5-7 minutes until tomatoes soften and release juices.
- 4 Stir in chopped basil leaves and cook for another minute.
- 5 Toss the cooked spaghetti into the tomato sauce, mixing well to coat evenly.
- 6 Serve hot, topped with grated Parmesan cheese if desired.