

Spicy Tomato Basil Pasta

A delightful and vibrant dish that combines the freshness of tomatoes and basil with a kick of spice. This pasta is perfect for a quick yet satisfying meal for one.


15 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 100g spaghetti
- 1 medium tomato, diced
- 1 clove garlic, minced
- 1 tablespoon olive oil
- 1 teaspoon red pepper flakes
- Fresh basil leaves, for garnish
- Salt and pepper, to taste
- Parmesan cheese, for serving (optional)

Steps

- 1 Cook the spaghetti in 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 until fragrant.
- 3 Add diced tomatoes and red pepper flakes, cooking until the tomatoes soften.
- 4 Drain the pasta and add it to the pan, tossing to combine with the sauce.
- 5 Season with salt and pepper to taste, and cook for an additional 2-3 minutes.
- 6 Serve hot, garnished with fresh basil and Parmesan cheese if desired.