

Tomatino Signature Spicy Tomato & Basil Pasta

A vibrant pasta dish featuring fresh tomatoes, fragrant basil, and a hint of chili, inspired by the fresh and authentic flavors of Tomatino. Perfectly balanced and bursting with Mediterranean zest.



Mediterranean

20 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 100g spaghetti
- 150g ripe tomatoes, diced
- 1 garlic clove, minced
- 1 small red chili, finely chopped
- 10 fresh basil leaves, torn
- 1 tbsp olive oil
- Salt to taste
- Black pepper to taste
- 20g grated Parmesan cheese

Steps

- 1 Cook spaghetti in salted boiling water until al dente, about 8 minutes.
- 2 Meanwhile, heat olive oil in a pan over medium heat.
- 3 Add minced garlic and chopped chili; sauté for 1 minute until fragrant.
- 4 Add diced tomatoes, salt, and pepper; cook for 5 minutes until tomatoes soften and release juices.
- 5 Drain pasta and add it to the tomato sauce.
- 6 Toss well to coat the pasta with sauce.
- 7 Remove from heat and stir in torn basil leaves.
- 8 Plate the pasta and sprinkle grated Parmesan cheese on top.
- 9 Serve immediately.