

Tomato Basil Pasta

A vibrant and fresh pasta dish that highlights the juicy flavor of ripe tomatoes, complemented by fragrant basil and a hint of garlic. Perfect for a quick and satisfying meal.



Main Dish

15 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 100g spaghetti
- 2 ripe tomatoes, diced
- 1 clove garlic, minced
- 1 tablespoon olive oil
- Salt, to taste
- Fresh basil leaves, for garnish
- Parmesan cheese, grated (optional)

Steps

- 1 Cook the spaghetti according to package instructions until al dente, then drain.
- 2 In a pan, heat the olive oil over medium heat and sauté the minced garlic until fragrant.
- 3 Add the diced tomatoes to the pan and cook for 5-7 minutes until softened.
- 4 Season with salt and combine the cooked spaghetti with the tomato mixture.
- 5 Serve hot, garnished with fresh basil leaves and grated Parmesan cheese if desired.