

Tomato Basil Pasta

A simple yet flavorful dish that highlights the freshness of ripe tomatoes and aromatic basil, perfect for a quick meal. This Tomato Basil Pasta is both satisfying and healthy, making it an ideal choice for lunch or dinner.



Main Dish

20 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 100g pasta of your choice (spaghetti or penne)
- 200g ripe tomatoes, diced
- 1 clove garlic, minced
- 1 tbsp olive oil
- Fresh basil leaves, a handful
- Salt and pepper to taste
- Parmesan cheese, grated (optional)

Steps

- 1 Cook the pasta according to package instructions until al dente. Drain and set aside.
- 2 In a pan, heat the olive oil over medium heat and add the minced garlic. Sauté for 1 minute until fragrant.
- 3 Add the diced tomatoes to the pan, season with salt and pepper, and cook for about 5 minutes until they soften.
- 4 Toss in the cooked pasta and fresh basil leaves, stirring to combine well.
- 5 Serve hot, topped with grated Parmesan cheese if desired.