

Tomato Basil Pasta Delight

This quick and easy Tomato Basil Pasta is a delightful dish that combines fresh tomatoes and aromatic basil for a burst of flavor. Perfect for a light lunch or dinner, this recipe is both satisfying and simple to prepare.


15 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 100g pasta of your choice
- 1 medium ripe tomato, diced
- 1 clove garlic, minced
- 2 tablespoons olive oil
- Fresh basil leaves, a handful
- Salt and pepper to taste
- Grated Parmesan cheese (optional)

Steps

- 1 Cook the pasta according to package instructions until al dente, then drain and set aside.
- 2 In a skillet, heat the olive oil over medium heat. Add the minced garlic and sauté until fragrant.
- 3 Add the diced tomato to the skillet and cook for about 3-4 minutes, until softened.
- 4 Toss in the cooked pasta, fresh basil leaves, and season with salt and pepper. Mix well to combine.
- 5 Serve hot, topped with grated Parmesan cheese if desired.