

One Pan Pasta

Serves 4

12 ounces linguine
12 ounces cherry or grape tomatoes,
halved or quartered if large
1 onion, thinly sliced (about 2 cups)
4 cloves of garlic, thinly sliced
½ teaspoon red pepper flakes
2 sprigs basil, plus torn leaves for
garnish
2 tablespoons extra-virgin olive oil,
plus more for serving
Coarse salt
Freshly ground black pepper
4 ½ cups water
Freshly grated Parmesan cheese, for serving



Combine pasta, tomatoes, onion, garlic, red-pepper flakes, basil, oil, 2 teaspoons salt, 1/4 teaspoon pepper, and water in a large straight-sided skillet (the linguine should lay flat).

Bring to a boil over high heat. Boil mixture, stirring and turning pasta frequently with tongs or a fork, until pasta is al dente and water has nearly evaporated, about 9 minutes.

Season to taste with salt and pepper, divide among 4 bowls, and garnish with basil. Serve with olive oil and Parmesan.

Take these basic proportions and swap in canned tomatoes, or any number of other ingredients you have on hand. Try crushed green olives or capers, peppers or prosciutto or a chopped up bunch of greens. Fortify the liquid with stock, or wine, or Parmesan rinds.