

Pasta with Tomato-Basil Sauce



1 lb. spaghetti or linguine
2 tblsp. olive oil
4 cloves garlic, minced
1 medium onion, diced
28 oz. can san marzano tomatoes
10-12 large fresh basil leaves, torn into pieces
Large pinch of salt
4-5 grinds of black pepper
1/2 tsp. red pepper flakes
Parmigiano-Reggiano cheese

Cook pasta according to the package directions. While the pasta is cooking, prepare the sauce. Heat the olive oil in a large, deep pan over medium-high heat. Add the garlic and onion. Cook until onion is softened, approximately 4-5 minutes. Add the tomatoes with their juice. Crush the tomatoes using a potato masher or the back of a wooden spoon. Add the basil, salt, black pepper and red pepper flakes.

Cook for ten minutes or until the tomatoes are well softened. Add the hot, cooked pasta to the pan and toss or stir to combine. Top with parmigiano-reggiano and a little more fresh basil.

Enjoy!

--Never Enough Thyme
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