20 minute tomato basil spaghetti

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This 20 minute tomato basil spaghetti comes together in under 20 minutes, the sauce is ready in just about the same time as it takes to cook the pasta.

The best time to make this pasta dish is when tomatoes are in season. The sauce is simple the liquid from the tomatoes combined with the pasta water and grated cheese create a sauce full of delicious fresh Italian flavors.

A few things to know about this 20 minute tomato basil spaghetti

With a few cups of tomatoes, garlic, herbs olive oil and pasta you can make this easy tomato sauce. Use as many tomato varieties as you can get your hands on. Any color any shape – the more the better. Their natural juices release into the pan along with the pasta water create a luscious sauce. This tomato sauce is meant to be chunky, it’s not a smooth sauce. Use an emersion blend for a smoother finish,

Ingredients

- 1/2 Lb. spaghetti
- 4 Tbsp. extra virgin olive oil
- 2 Tbsp. minced garlic
- 4 Tbsp chopped shallots

- 4 cups chopped tomatoes
- 1 Tbsp. fresh or dried oregano
- 2 cups pasta water
- 4 Tbsp. fresh chopped basil
- 1/2 cup grated parmesan

Instructions

1. Start by cooking your pasta el dente reserving 2 cups before draining
2. mean while make the sauce starting by washing, drying and chopping the tomatoes. leave some cherry tomatoes whole.
3. In a saute pan over medium high heat add the 4 Tbsp. of olive oil add the garlic and the shallots saute until soft and just beginning to brown , Add the tomatoes, tomato sauce, oregano and pasta water cook until the sauce thickens about 10 minutes.
4. Toss the el dente cooked spaghetti into the sauce. top with freshly grated parmesan and basil. ENJOY!!!