

one pot pasta with potatoes

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There is something magical about simple, rustic recipes that warm your heart as much as your stomach. One pot pasta and potatoes or pasta e patate is a beloved pasta dish in Italian households, a true testament to cucina povera- Italian peasant cooking that transforms humble ingredients into something delicious.

The recipe is the essence of simplicity, combining tender pasta, creamy potatoes, and herbs in a single pot. The starch from the potatoes and pasta create a naturally creamy sauce, perfectly flavored with pancetta, garlic and onions. It's a meal that feels like home for me , whether I am serving it on a cold winter night or as a quick weeknight dinner.

The beauty of one pot -meals isn't just in the ease of cleanup-it's the way the flavors melt together, creating flavor that is timeless and effortless.

Here's why this one-pot pasta and potatoes stand out

One- pot pasta and potatoes has a lot going for it here's why

1. The combination of pasta and potatoes creates a creamy, hearty texture that's filling and satisfying, perfect for chilly nights.
2. Simple and accessible: You only need a handful of pantry staples: pasta, potatoes, and a few aromatics. The only ingredient you may need is pancetta and here you could use bacon. Or for a vegetarian option leave it out completely.

3. One-pot convenience: Minimal cleanup is always a win!!!Cooking everything in one pot not only makes for easy cleanup but also allows the ingredients to infuse each other with flavor.
4. Economical and filling: Combining two carbs (pasta and potatoes) with pancetta creates a hearty meal that's budget -friendly and delicious. Whether you are cooking for a cozy weeknight dinner or looking for a dish that feels like home this recipe delivers every time. With it's rich, creamy texture smoky pancetta, and minimal cleanup, it's destined to become a family favorite.

Ingredients

- 1/2 Lb. short pasta
- 2 Tbsp. olive oil
- 1 cup chopped onion
- 1 Tbsp. minced garlic
- 1 cup diced pancetta
- 2 Tbsp. tomato paste
- 3 cups chicken stock
- 3 cups small diced potatoes
- parmesan rind
- a few rosemary sprigs
- 1 cup shredded provolone

Instructions

1. Start in a stock pot over medium high heat in the 2 Tbsp. of olive oil by cooking the pancetta until crisp.
2. Then add the onion and garlic and cook until soft and translucent. mix in 2 Tbsp. of tomato paste , Then add the potatoes and mix to coat with the cooked ingredients in the pot. Salt and pepper. Then add the stock, parmesan rinds and a few sprigs of rosemary.
3. Cover and simmer on low until the potatoes are fork

tender , about 20 minutes. Then add the pasta and cook until the pasta is al dente about 9 minutes longer.

4. Take it off the fire and mix in the shredded provolone cheese . Mix to melt the cheese.
5. Ladle into pasta bowls , top with more grated parmesan and fresh chopped Italian parsley. ENJOY!!!!