

Long Livo

Easy One Pot Pasta Recipe - Quick Dinner Solution

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

For the Pasta

- [ ] 12 ounces linguine or spaghetti
- [ ] 12 ounces cherry or grape tomatoes, halved
- [ ] 1 large sweet onion, thinly sliced
- [ ] 4 cloves garlic, minced
- [ ] 1/2 cup fresh basil leaves, plus more for garnish
- [ ] 2 tablespoons extra-virgin olive oil
- [ ] 4 1/2 cups vegetable broth
- [ ] 1/2 teaspoon red pepper flakes (optional)
- [ ] Kosher salt and freshly ground black pepper to taste

For Garnish

- [ ] Freshly grated Parmesan cheese
- [ ] A drizzle of good extra-virgin olive oil

Instructions

1. First, take a moment to prepare your ingredients. This little ritual makes everything flow so smoothly. Place your uncooked pasta, the halved cherry tomatoes, your thinly sliced onion, and the minced garlic into a large, wide pot or Dutch oven. Scatter in the basil leaves and the optional red pepper flakes. Drizzle everything with the olive oil. It will look like a beautiful, colorful jumble at this stage, a promise of the deliciousness to come.

2. Now, pour the vegetable broth over all the ingredients in the pot. The liquid should just about cover everything. Season generously with salt and pepper. Place the pot over high heat and bring it to a rolling boil, giving it a gentle stir with tongs to make sure nothing is sticking to the bottom. The scent that starts to rise as it heats up is just heavenly—warm garlic, sweet onion, and fresh basil.

3. Once it's boiling, reduce the heat to a steady, vigorous simmer. Let it cook, uncovered, for about 10-12 minutes. You'll want to stir it frequently with your tongs during this time. This is the important part—it prevents the pasta from clumping and helps all the flavors meld together. You'll get to watch as the liquid reduces and the tomatoes break down, creating a creamy, emulsified sauce right in the pot. It's a truly fascinating and satisfying process to witness.

4. When the pasta is cooked to a perfect al dente and has absorbed most of the liquid, leaving behind a lovely, silky sauce that coats the noodles, it's ready. Turn off the heat. Taste it and adjust the seasoning if you feel it needs a little more salt or pepper. Stir in some more fresh basil leaves and a generous handful of grated Parmesan cheese. Let it rest for a minute or two before serving. The sauce will thicken just a little more as it sits. Serve it hot, straight from the pot, with an extra drizzle of olive oil and more Parmesan.

Nutrition per serving

450 kcal	15 g	70 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- The starch from the pasta is essential for creating the sauce, so don't be tempted to rinse it! It's the magic ingredient here.
- Using a good quality, flavorful vegetable broth will make a huge difference in the final taste of your dish. It forms the backbone of the sauce's flavor.
- Feel free to add a handful of baby spinach or arugula at the very end of cooking. Just stir it in until it wilts for an extra dose of greens and a fresh, peppery bite.