Easy Tomato & Basil Pasta

An unfussy tomato sauce with garlic and basil that comes together while pasta cooks.

Prep 10 min **Cook** 20 min **Serves** 4

Ingredients

- ☐ 12 oz (340 g) dry spaghetti or penne
- ☐ 2 tbsp extra-virgin olive oil
- ☐ 4 garlic cloves, chopped
- ☐ 1 can (28 oz / 794 g) crushed tomatoes
- ☐ ½ tsp dried oregano
- ☐ ¼ tsp red pepper flakes, optional
- ☐ ½ tsp salt, adjusted to taste
- ☐ ¼ cup fresh torn basil
- ☐ Grated Parmesan to finish, optional



Spoon & Joy recipe illustration.

Before you start

Loosen before serving
A little reserved pasta water helps the tomato sauce cling to the noodles. Add it in splashes, not all at once.

Timing note
Preparation and cooking times are estimates. Read the full method before starting.

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METHOD & KITCHEN NOTES

1. Bring salted water to a boil and cook pasta until al dente. Reserve ½ cup of the starchy cooking water.
2. Heat olive oil in a wide skillet over medium-low heat. Stir in garlic for 30-45 seconds without browning.
3. Add crushed tomatoes, oregano, pepper flakes and salt. Simmer gently 12-15 minutes.
4. Toss drained pasta into the sauce, adding reserved pasta water a little at a time until glossy.
5. Turn off heat, add basil and serve with Parmesan if you like.

Storage & making ahead

Refrigerate promptly in a covered container for up to 3-4 days. Reheat thoroughly with a splash of water.

A useful variation White beans or spinach make it more filling. The pasta water helps sauce cling to the noodles.

Read this recipe on Spoon & Joy