

Pasta with tomatoes

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Yield: 2 portions

Ingredients

- 250 g small, sweet tomatoes
- 100 g spaghetti
- 2 cloves garlic
- 1-2 tbsp of good olive oil
- fresh basil, if you have it
- parmesan

Instructions

1. Prepare the ingredients. Peel and crush the garlic. Cut the tomatoes in half. Grate the parmesan.
2. Heat to cook the spaghetti. Cook in salted water for three minutes less than the instructions on the packet.
3. Heat olive oil in a pan and add freshly ground pepper, let it heat up. Lightly fry the garlic until fragrant. Do not burn under any circumstances, as the garlic will become bitter. Add the tomatoes and cook, stirring from time to time. When everything is caramelized, add a few spoonfuls of water from the pot of boiling water with the spaghetti. Let everything simmer briefly.
4. The secret to this recipe is to finish cooking the spaghetti in the tomatoes. So, when three minutes remain until the end of the cooking time specified in the instructions, scoop out the spaghetti and transfer it to the tomatoes. Add a few more tablespoons of pasta water and leave to finish cooking.
5. Add half the parmesan, basil and mix everything. Divide the pasta into plates, cover with the remaining parmesan, decorate with basil. Delicious!