

# Pasta al Pomodoro

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/4	cup	extra virgin olive oil
1	medium	onion - minced
4	cloves	garlic - minced
1	pinch	crushed red pepper flakes
28	ounces	canned peeled tomatoes - pureed
		kosher salt
3	large	fresh basil sprigs
12	ounces	spaghetti
2	tablespoons	unsalted butter - cubed
1/4	cup	parmesan cheese - finely grated

Heat oil in a 12" skillet over med-low heat. Add minced onion and cook, stirring, until soft, about 12 minutes. Add garlic and cook, stirring, for 2-4 minutes. Add crushed red pepper; cook for 1 minute more. Increase heat to medium, add purees tomatoes and season lightly with kosher salt; cook, stirring occasionally, until sauce thickens slightly, about 20 minutes. Remove pan from heat, stir in basil sprigs and set aside.

Meanwhile, cook pasta 2 minutes short of al dente. Reserve 1/2 cup cooking water.

Discard basil and heat skillet over high heat. Stir in pasta water; bring to a boil. Add pasta and cook, stirring, until well coated and al-dente, about 2 minutes. Remove pan from heat; add butter and cheese; toss until cheese melts.