Main dishes / Italy

One-Pot Cherry Tomato and Basil Spaghetti

Dry spaghetti, halved cherry tomatoes, sliced garlic and onion all start together in a wide pan of cold water, and as the pasta cooks its starch and the bursting tomatoes reduce into a sweet, glossy sauce that clings to every strand.

Time 25 min **Servings** 4

What you'll need.

- ☐ 400 g Spaghetti, dry
- ☐ 600 g Cherry or grape tomatoes, halved
- ☐ 150 g Yellow onion, halved and thinly sliced
- ☐ 4 cloves Garlic, thinly sliced
- ☐ 0.5 tsp Red pepper flakes
- ☐ 20 leaves Fresh basil leaves, half left whole, half torn to finish
- ☐ 45 ml Extra-virgin olive oil, plus more to finish
- ☐ 2 tsp Kosher salt
- ☐ 1100 ml Water, cold
- ☐ 40 g Parmesan, finely grated
- ☐ 0 to taste Black pepper, freshly ground

Let's make it.

01 Use a 12-inch (30 cm) straight-sided skillet or wide braiser the spaghetti can lie flat in. Lay the dry spaghetti in the pan, then scatter over the tomatoes, onion, garlic, red pepper flakes and half the basil (whole leaves). Add the olive oil, salt and the cold water — the pasta should be just submerged.

02 Bring to a rolling boil over high heat. As soon as the pasta softens (about 2 minutes), start turning it with tongs every 30–60 seconds so it doesn't clump. Keep at a vigorous boil, uncovered, for 9–11 minutes, until the pasta is al dente and the water has reduced to a few tablespoons of glossy, orange-red sauce. Press some of the tomatoes against the side of the pan as they soften.

03 Off the heat, add the Parmesan, a drizzle of olive oil and a few grinds of black pepper, and toss vigorously for 30 seconds so the cheese emulsifies into the sauce. Let stand 2 minutes. Fold in the remaining torn basil, taste for salt, and serve with extra cheese.

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Servings are an estimate; check quantities in the source recipe.
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