



Tomato Basil Pasta! - No Straining, just Stirring.

Pasta, Tomatoes, Veggie Broth, Olive Oil, and Seasonings (details below)

Throw it all in the pot, INCLUDING the uncooked Pasta, and cook! - Bring it to a boil, then reduce to a simmer. The starch leaches out of the pasta and makes a rich, warm sauce for the noodles. The other ingredients cook right along with the pasta

Ingredients

12 ounces pasta (I used Linguine)
1 can (15 ounces) diced tomatoes with liquid (I used zesty red pepper flavor)
1 large sweet onion, cut in julienne strips
4 cloves garlic, thinly sliced
1/2 teaspoon red pepper flakes
2 teaspoons dried oregano leaves
2 large sprigs basil, chopped
4 1/2 cups vegetable broth (regular broth and NOT low sodium)
2 tablespoons extra virgin olive oil
Parmesan cheese for garnish

Directions

Place pasta, tomatoes, onion, garlic, basil, in a large stock pot. Pour in vegetable broth. Sprinkle on top the pepper flakes and oregano. Drizzle top with oil.

Cover pot and bring to a boil. Reduce to a low simmer and keep covered and cook for about 10 minutes, stirring every 2 minutes or so. Cook until almost all liquid has evaporated – I left about an inch of liquid in the bottom of the pot – but you can reduce as desired .

Season to taste with salt and pepper , stirring pasta several times to distribute the liquid in the bottom of the pot. Serve garnished with Parmesan cheese.

Simply The Best You...Healthy and Happy

[Lillian Harris](#) shared [At Home with Terri's](#) [photo](#).