



Nonna Elda's Pasta al Basilico

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SERVINGS: 2

PREPPING TIME: 5 MIN

COOKING TIME: 10 MIN

Ingredients

3 Romano tomatoes (or a handful of

Pachino tomatoes if available)

3 cloves garlic

3 tablespoons olive oil

Spaghetti

A spoonful of parmesan cheese

Salt, pepper, chili flakes to taste

Big handful of fresh basil

Directions

1. Cut up tomatoes (remove skin if you prefer.)
2. Fry a few cloves of garlic in olive oil, remove from heat, add tomatoes
3. Cook spaghetti in salted water
4. Add a couple of ladles of the pasta water to the tomatoes and fry
5. Add salt, pepper, chili, and basil to tomatoes
6. When the spaghetti is al dente add directly to the tomatoes and fry
7. Add a couple ladles of pasta water
8. Top with cheese and a dash of olive oil and serve

