

## One-Pot Tomato Onion Linguine

### Ingredients

- 12 ounces linguine
- 12 ounces cherry or grape tomatoes, halved or quartered
- 1 onion, thinly sliced
- 4 cloves garlic, minced
- 1/2 teaspoon red-pepper flakes (Optional)
- 2 sprigs basil, plus torn leaves for garnish (may use dried instead)
- 2 tablespoons olive oil, plus more for serving
- Salt and pepper to taste
- 4½ cups water
- Freshly grated parmesan cheese, for serving



### Directions

4. Add pasta, tomatoes, onion, garlic, red pepper flakes, basil, olive oil, and water in a large straight-sided skillet. Bring to a boil over high heat.
5. Boil mixture, stirring and turning pasta frequently with tongs, until pasta is al dente and water has nearly evaporated, about 9 minutes.
6. Discard cooked basil. Season to taste with salt and pepper, divide among 4 bowls, and garnish with torn basil. Serve with oil and parmesan.

Recipe courtesy of Martha Stewart Living

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