

One-pot Pasta with Tomato-basil Sauce

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Ingredients

12 ounces casarecce or fusilli pasta
1 (28-oz.) can diced tomatoes
2 cups chicken broth
1/2 medium-size yellow onion, sliced
4 garlic cloves, sliced
1 teaspoon dried oregano
1/3 cup firmly packed fresh basil leaves
2 teaspoons kosher salt
1 tablespoon olive oil
1/4 teaspoon dried crushed red pepper (optional)
1 (6-oz.) package baby spinach
Freshly grated Parmesan cheese

Directions

Place first 9 ingredients and, if desired, dried crushed red pepper in a Dutch oven in order of ingredient list. Cover and bring to a boil over medium-high heat (about 12 to 15 minutes). Reduce heat to medium-low, and cook, covered, 10 to 12 minutes or until pasta is slightly al dente, stirring at 5-minute intervals.

Remove from heat, and stir in spinach. Cover and let stand 10 minutes. Stir just before serving. Serve with Parmesan cheese.

Shrimp Pasta Pot: Prepare recipe as directed, stirring in 1 lb. peeled large, raw shrimp, deveined, with spinach.