

One Pot Pasta

Kat in the Kitchen



Ingredients

1 teaspoon olive oil
1/2 cup sliced onion
1 can diced tomatoes (822 g)
1 can tomato puree (225 g)
1 cup water
2 teaspoons dried oregano & basil
1 teaspoon sugar
1/4 teaspoon garlic powder
1/4 teaspoon ground black pepper
2 cups uncooked spirals (225 g)

Optional: Leftover vegetables; leftover salami or ham; grated parmesan ...

Steps

1. Spray large nonstick skillet with nonstick cooking spray. Add oil. Heat over medium flame. Add onion and vegetables. Cook, stirring frequently, for 3 to 5 minutes until tender.
2. Add tomatoes, tomato sauce, water, sugar, and spices to skillet. When mixture begins to boil, stir in pasta. Cover, reduce heat to medium-low, and cook 20 minutes. Stir mixture every 4 to 5 minutes while cooking.
3. If adding a fast-cooking ingredient (such as spinach), add that to the pan just before serving. Serve in bowls.
4. If you have parmesan, grate over the top

Enjoy!