

MARLEY SPOON



Martha's Best One-Skillet Tomato Pasta

with Pesto



20-30min



2 Servings

This one skillet pasta is as easy as it gets! Onion and garlic cook alongside juicy cherry tomatoes and tender linguine, allowing the pasta water to become its own sweet and savory sauce. Red pepper flakes bring a little heat, while fresh parsley and dollops of pesto add a herbaceous pop. No pasta is complete without freshly grated Parmesan to finish this simple, comforting dish.

What we send

- 1 yellow onion
- garlic
- ¾ oz Parmesan ¹
- ½ oz fresh parsley
- 6 oz spaghetti ²
- 1 large pkg grape tomatoes
- 1 pkt crushed red pepper
- 2 oz basil pesto ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- large straight-sided skillet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 29g, Carbs 87g, Protein 19g



1. Prep ingredients

Thinly slice **half of the onion** (save rest for own use). Finely chop **2 teaspoons garlic**.

Finely grate **half of the Parmesan**, if necessary.

Pick **parsley leaves** from stems and finely chop; discard stems.



4. Finish pasta

If water has nearly evaporated before **pasta** is done cooking, add another **¼ cup water** and continue stirring and cooking. If pasta is done cooking before liquid has mostly evaporated, drain off excess liquid.

When done cooking, remove skillet from heat. Drizzle with **1 tablespoon oil**, then add **chopped parsley** and **grated Parmesan**.



2. Start pasta

In a large straight-sided skillet, combine **pasta, tomatoes, chopped onion and garlic, red pepper flakes, 1 tablespoon oil, 1 teaspoon salt, a couple grinds of pepper**, and **2¼ cups water**. Bring to a boil over high heat.



5. Add toppings

Vigorously stir **pasta** with tongs until **sauce** is opaque and creamy. If sauce is too thick, loosen with **1-2 tablespoons water**. Season to taste with **salt and pepper**.

Divide among bowls and top with a **dollop of pesto** and **more grated Parmesan**, if desired.



3. Cook pasta

Boil mixture, frequently stirring and turning **pasta** with tongs and pressing on **tomatoes**, until pasta is al dente, tomatoes have broken down, and liquid has mostly evaporated and formed an emulsified and slightly thickened sauce, 8-9 minutes (watch closely and stir frequently towards the end of cooking time to make sure pasta doesn't stick).



6. Serve

Enjoy!