



Complexity level: Easy
Calories level: Middle-calories level
Price estimation: Less than 5 \$

Ingredients

4 clv
garlic
1/2
onion
4 T
olive oil
1/4 t
salt
1/2 lb
cherry tomatoes
1/4 t
ground black pepper

fresh basil leaves (12 - 15)
1 lb
pasta
1 t
salt
2 T
olive oil

manchego cheese (to garnish)

Instructions

FOR THE TOMATO BASIL SAUCE:

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1. Peel and chop cloves of garlic.
 2. Peel and chop 1/2 onion.
 3. Wash Cherry tomatoes and cut them in halves or quarters.
 4. Heat 4 tablespoons of olive oil in a skillet. When warm add chopped garlic, onion and 1/4 teaspoon of salt. Cook over low heat for 6 - 8 minutes.
 5. Add tomatoes, 1/4 teaspoon of ground black pepper and sauté for 1 - 2 minutes.
 6. Wash basil leaves and add to the skillet and mix. Turn off heat and set aside.

FOR THE PASTA:

1. Bring a pot of lightly salted water to a boil. Add pasta and cook according to package instructions. When done drain off the water and set the pasta aside.
2. Transfer pasta to the skillet (with the heat turned off), add 2 tablespoons of olive oil and mix.
3. Serve, garnish with some grated Manchego cheese and enjoy your fresh tomato basil pasta recipe! See more [Spanish pasta recipes](#) [1]!

Source URL: <https://thespanishcuisine.com/recipes/tomato-basil-pasta>

Links

[1] <https://thespanishcuisine.com/recipes/pasta>