

Pasta al Pomodoro

Serves 4 · 35 min · Italy's simplest tomato pasta, surprisingly young



Photo: Spaghetti al pomodoro in Venice: Gerda Arendt, CC0 (https://commons.wikimedia.org/wiki/File:Spaghetti_pomodoro,_Venice.jpg)

Ingredients

- 1 can (28 oz / 800 g) whole peeled plum tomatoes
- 1/4 cup extra virgin olive oil (60 ml), plus more to finish
- 3 garlic cloves, thinly sliced
- 1 pinch red pepper flakes (optional)
- 1 large handful fresh basil leaves
- 1 lb (450 g) spaghetti
- Salt
- Grated Parmigiano Reggiano, to serve

Method

- 1 Crush the tomatoes by hand in a bowl, removing any tough cores.
- 2 Warm the oil in a wide pan over medium-low heat. Add the garlic and pepper flakes and cook gently until the garlic is pale gold, about 2 minutes. Do not let it brown.
- 3 Add the tomatoes and a good pinch of salt. Simmer 15 to 20 minutes, stirring now and then, until slightly thickened. Add a few basil leaves in the last minutes.
- 4 Meanwhile, boil the spaghetti in well-salted water until 1 minute short of the package time. Save 1 cup (240 ml) of the pasta water.
- 5 Transfer the spaghetti to the sauce with a splash of pasta water. Toss over medium heat for 1 to 2 minutes until the sauce coats every strand, adding more water if needed.
- 6 Off the heat, add a drizzle of raw olive oil and torn basil. Serve with a little cheese.

More on this dish, its history and the full photo credits: <https://intercontinentalchef.com/pasta-al-pomodoro/>