



## One Pot Pasta



### Ingredients

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1 lb. Capellini or Spaghetti  
3 C. Vegetable Stock  
Vito & Joe's Extra Virgin Olive Oil  
Fresh Ground Black Pepper (To Taste)  
Salt (To Taste)

1 lb. Tomatoes  
3 Bunches Fresh Basil  
¼ t. Oregano  
¼ t. Rosemary  
Fresh Parmesan Cheese

3 T Butter  
Medium Onion  
¼ t. Thyme  
4 Cloves Garlic

### How to Prepare

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Dice Tomatoes; if using plum or smaller tomatoes just slice in half. Rough chop onion and garlic.

Heat 1/3 C. Vito & Joe's Extra Virgin Olive Oil and butter on medium in your large saucepan. Add onions and simmer for 2-3 minutes before adding your garlic. Cook garlic and onions until both just start to tenderize. Continue to simmer and add oregano, thyme and rosemary. Mix for approx. 30 seconds and then add your tomatoes. Cook for 1 minute while adding your salt and fresh ground black pepper to taste.

Separate your tomatoes in half in your pan so there is an empty space in the middle for your pasta. Carefully lay your pasta in this empty valley and add your vegetable stock. Break apart some of your basil and add to your pasta and tomato mixture. Cook pasta mixture for about 9 minutes; carefully separating the pasta while it cooks to prevent sticking.

Turn off your heat and add freshly grated parmesan cheese. Stirring to mix the cheese into your pasta and lightly melt the cheese. Remove pan from stove and place in large serving dish. Garnish with fresh basil and freshly grated parmesan cheese.

*Bon Appétit!*