



ONE POT PASTA



INGREDIENTS

4½ cups chicken stock
1 12 oz. box linguini
1 small onion, thinly sliced
14 oz can tomatoes, not drained
4 garlic cloves, minced
1 lemon, juiced and zested
2 tbsp olive oil

Salt and pepper (to taste)
1/4 cup parmesan, grated
1 handful basil, chopped

METHOD

1. Add pasta directly to the pot (you may need to break them in half if they don't fit).
 2. Add onion, tomatoes, half of the basil, garlic, lemon zest, and lemon juice.
 3. Drizzle with olive oil and lightly season with salt and pepper. Pour the chicken stock in.
 4. While stirring frequently, bring pot to a boil over high heat for 8-10 minutes (or until the pasta is cooked al dente*), uncovered.
 5. Remove from heat and add parmesan. Taste and season accordingly.
 6. Garnish with fresh basil, if desired.
- * 'Al Dente' is an Italian term meaning 'to the tooth.' In terms of pasta, 'al dente' means pasta that is not mushy, or still a little bit firm.
- * This is a super easy and quick recipe to make, but remember: watch your pot! The key to this recipe is stirring the pasta while it boils, so it doesn't stick to the pan.
- * The longer you let the cooked pasta rest in the sauce, the thicker the sauce will get.