



Fast, simple and unforgettable. This spaghetti marinara with basil is great for anyone who loves shortcuts but still wants a good meal.

****Serves:5**

****Time:35 min**

Ingredients:

1 packet of spaghetti

4 ripe tomatoes

½ a teaspoon of dried basil

6 cloves of garlic

½ a teaspoon of black pepper

1 small onion

1 tablespoon of tomato paste

Salt to taste



Method.

Cut your spaghetti in half and put them to boil in hot salted water according to the time limit indicated on the package. Once they are done, set them aside.

For the sauce: Finely dice your onion and place them in a frying pan with oil. Add your garlic cloves and the black pepper. Allow this to simmer just until the onions are soft.

Then add your grated tomatoes, followed by the tablespoon of tomato paste and the dried basil. Let this simmer for about 4 minutes.

Once the sauce has thickened, add your spaghetti and mix until they are evenly coated with the sauce. Serve hot.

This delicious recipe was brought to you by Kaluhi's Kitchen

<http://kaluhiskitchen.com/spaghetti-marinara/>