

One Pot Tomato & Basil Penne

7 ingredients · 20 minutes · 4 servings



Directions

1. Add the oil, garlic, and tomatoes to a large pot over medium heat. Sauté for three minutes, or until the garlic is fragrant and the tomatoes start to burst.
2. Add the pasta and water and bring to a boil. Then, reduce the heat to a simmer. Cover and cook for eight to ten minutes, stirring often.
3. Add the parmesan cheese and stir well. Garnish with the basil leaves and serve. Enjoy!

Notes

Leftovers

Best enjoyed immediately. Refrigerate in an airtight container for up to three days.

Serving Size

One serving is approximately 1 1/2 cups of pasta.

Make it Vegan

Use plant-based cheese or nutritional yeast instead.

Ingredients

- 2 **tsps** Extra Virgin Olive Oil
- 3 **Garlic** (clove, small, minced)
- 1 **cup** Cherry Tomatoes
- 2 **1/4 cups** Brown Rice Penne (dry)
- 4 **1/2 cups** Water
- 1/3 **cup** Parmigiano Reggiano (shredded, plus extra for garnish)
- 2 **tbsps** Basil Leaves