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Pasta Al Pomodoro

Serves 4

*Bon Appetit, May 2011*

Ingredients

1/4 cup extra virgin olive oil

1/2 medium onion, minced

3 cloves garlic, minced

pinch red pepper flakes

1-28 oz can diced tomatoes

kosher salt

1 Tablespoon basil

3 quarts water

12 oz bucatini or spaghetti

1/2 cup pasta water, reserved from cooking pasta

2 tablespoons cubed unsalted butter

1/4 cup fresh grated Parmesan or Pecorino cheese

Heat 1/4 cup olive oil in a 12 inch skillet over medium low heat.

Add minced onion, stirring until soft, about 12 minutes.

Add minced garlic cloves and cook, stirring for 2-4 minutes.

Add a pinch of crushed red pepper flakes. Cook for about 1 minute. Increase heat to medium and add can of tomatoes. Lightly season with kosher salt.

Cook, stirring occasionally, until sauce thickens slightly and the flavors meld, about 20

minutes. Remove pan from heat, stir in basil and set aside.

Bring 3 quarts of water to a boil in a 5 quart pot seasoned with 1 Tbsp. salt. Add pasta and cook, stirring occasionally until about 2 minutes *before* tender (read package to see at what time the pasta should be tender). Drain pasta, reserving at least 1/2 cup of the pasta cooking water.

heat skillet over high heat. Stir in reserved pasta water to loosen sauce, bring to a boil. Add pasta and cook stirring until sauce coats pasta and pasta is al dente about 2 minutes.

Remove pan from heat and add the cubed butter and grated cheese. Toss with metal tongs

until the cheese melts. Transfer to warm bowl or plates; serve with more grated cheese if

desired.