One Pot Single Step Spaghetti



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Recipe by: Laura Vitale

Serves 6

Prep Time: 10 minutes Cook Time: 15 minutes

Ingredients

- __12 oz of Cooked Sausage
- __1 Yellow Onion, sliced in half moon slices
- ___1/4 cup of Basil Pesto
- __1 cup of Tomato Puree
- __3 cups of Water
- __3 Cloves of Garlic, minced
- __1 lb of Spaghetti
- __1 cup of Freshly Grated Parmiggiano
- __Salt, to taste

1) In a large heavy bottomed pot, add the water, tomato puree, garlic, onions, basil pesto and sausage, give everything a good stir, add the spaghetti (dont worry if it doesn't fit) and place it on your burner on medium high heat.

2) Bring the mixture to a rapid boil, once its at that point, work the spaghetti into the bubbling sauce and allow it to cook for 8 to 10 minutes until the spaghetti is cooked al dente.



3) Season to taste with some salt, and make sure you stir every couple minutes to insure the spaghetti doesn't all clump together.

4) When its finished cooking, stir in the parm and serve right away!