

15 Minutes Easy Creamy Tomato Pasta with Basil

In a rush but craving a delicious homemade meal? This 15 Minutes Easy Tomato and Basil Pasta is the perfect solution! Bursting with fresh flavors, this quick and simple recipe combines ripe tomatoes, fragrant basil, and al dente pasta for a delightful dish that's both satisfying and healthy. Ideal for busy weeknights or a last-minute dinner party, this pasta can be whipped up in no time, making it a staple in any kitchen. Let's dive into this effortless culinary delight!

A white ceramic bowl filled with baked penne pasta. The pasta is coated in a vibrant orange-red tomato sauce and topped with melted white cheese and finely chopped green herbs. The bowl is placed on a light-colored, textured placemat. In the background, there are dried, light-colored flowers and a pink and white checkered tablecloth.

Ingredients

- ☐ 4 Garlic cloves
- ☐ 1 can Canned Amadora tomatoes
- ☐ 2 tablespoons Olive oil
- ☐ ½ cup Rice wine vinegar
- ☐ 1 to 2 teaspoons Salt (to taste)
- ☐ 1 to 2 teaspoons Red chili flakes (to taste)
- ☐ 1 tablespoon Tomato concentrate purée
- ☐ 1 cup Heavy cream
- ☐ ½ cup Grated cheese mix (or to taste)
- ☐ 200g Penne pasta
- ☐ Reserved pasta water (as needed)
- ☐ Pepper (to taste)
- ☐ 2 tablespoons Dry basil flakes
- ☐ 2 tablespoon Italian seasonings



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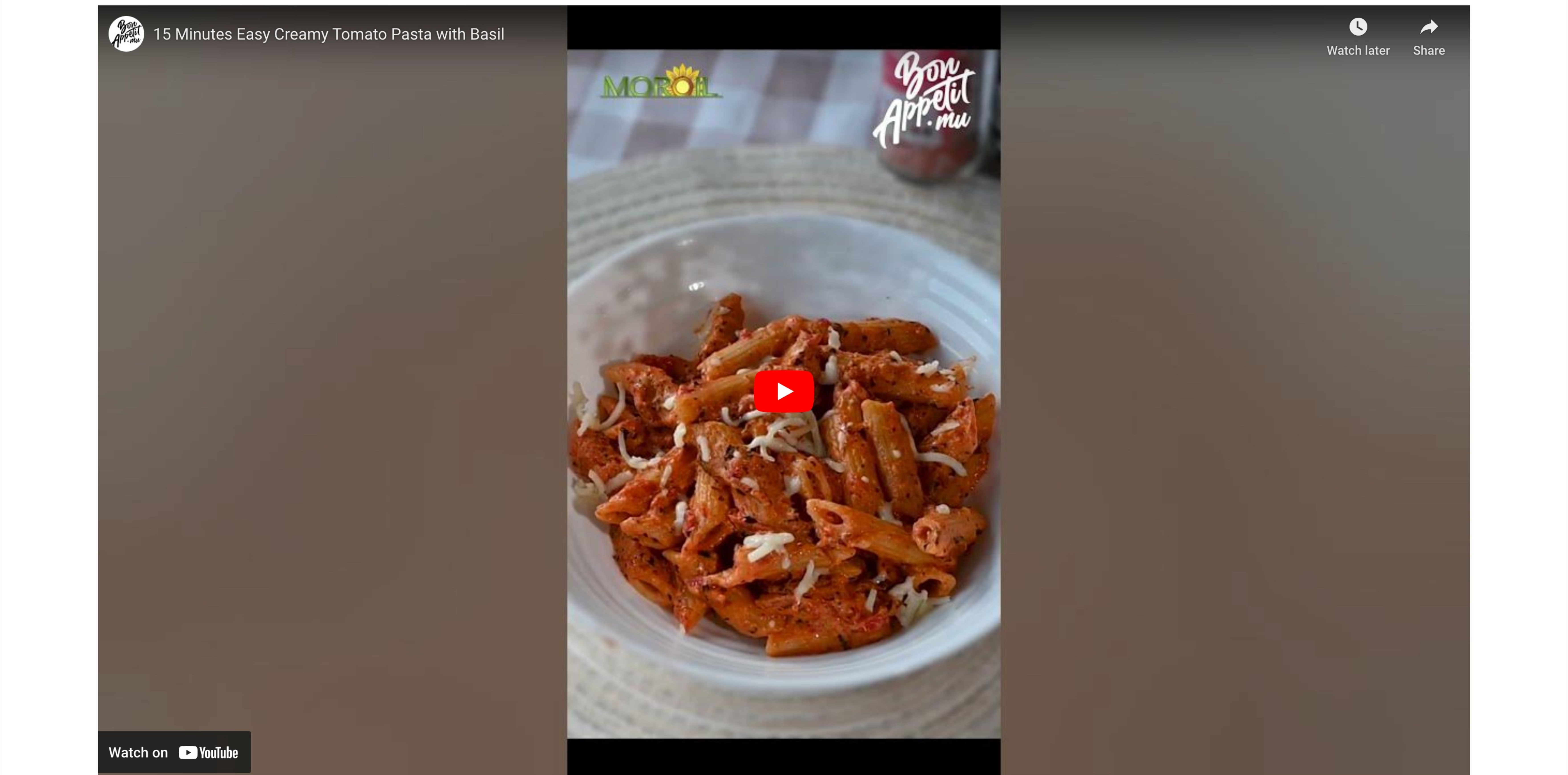
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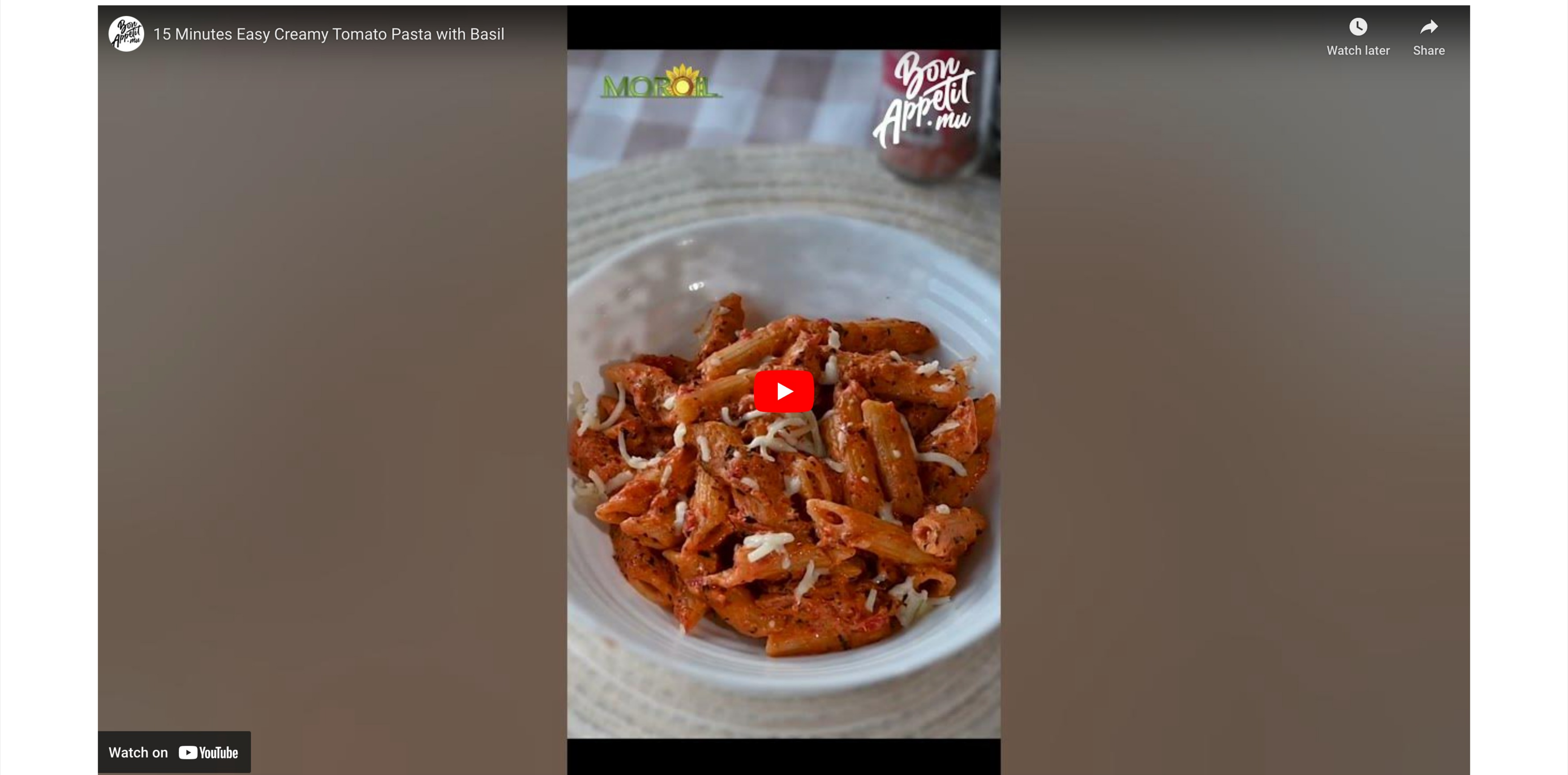
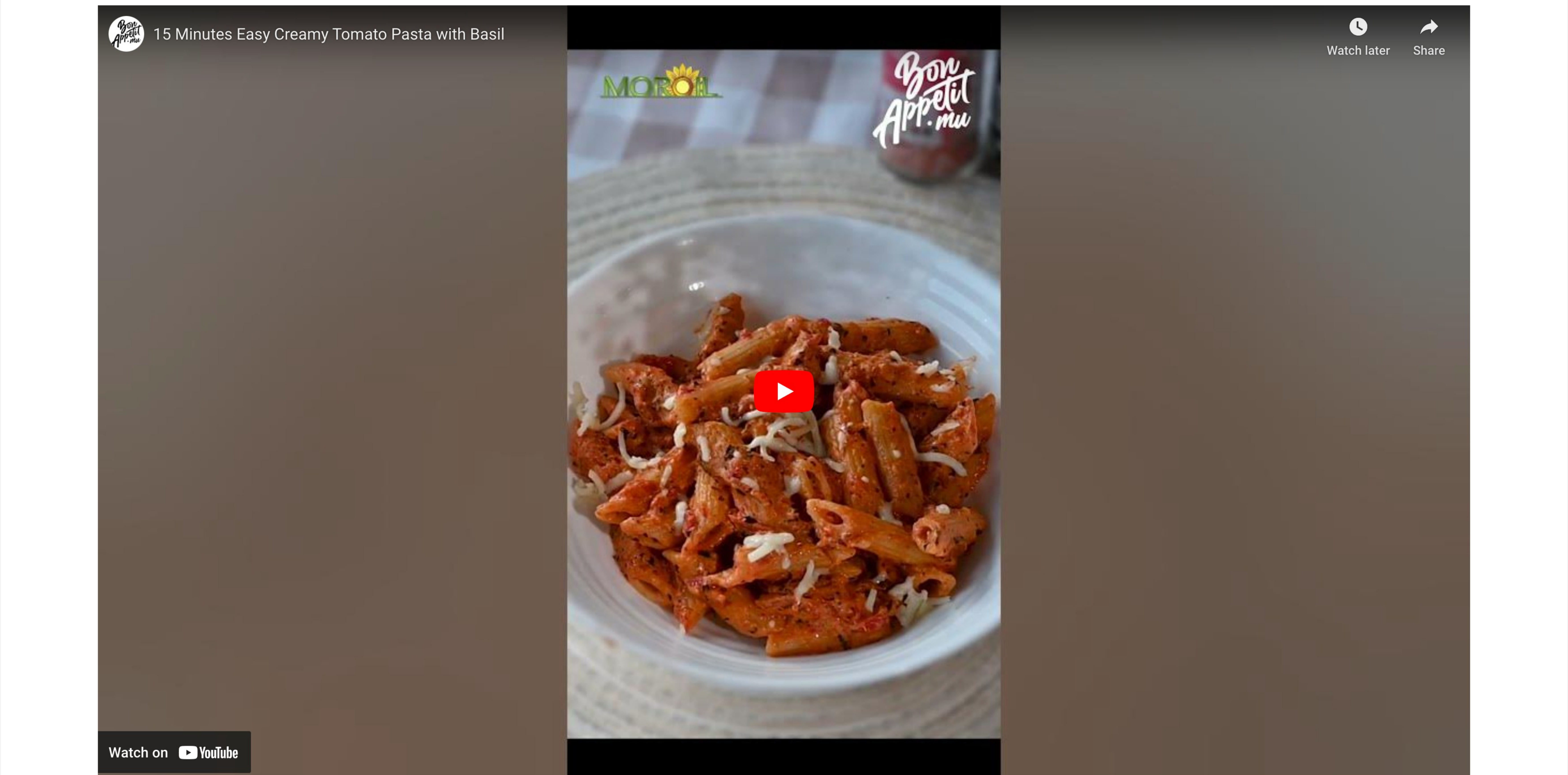
Directions

- 1 In a pan, heat olive oil and sauté crushed garlic for a few seconds.
- 2 Add peeled tomatoes and cook for 1-2 minutes. Stir in ¼ cup rice wine vinegar, salt to taste, red chili flakes, and Italian seasoning.
- 3 Mix in concentrated tomato purée and cook for a few minutes. Then add 1 cup heavy cream, cooking until well combined.
- 4 Once the sauce bubbles, stir in freshly grated cheese and 1-2 tbsp chopped basil leaves (fresh or dry). Let it simmer for a few minutes.
- 5 Meanwhile, cook penne pasta in salted water with a splash of olive oil until just before al dente. Reserve some pasta water.
- 6 Combine the cooked pasta with the sauce, adding reserved pasta water to loosen if needed.
- 7 Top with pepper, extra chili flakes, dried basil, and more cheese before serving.
- 8 Enjoy your creamy tomato pasta!

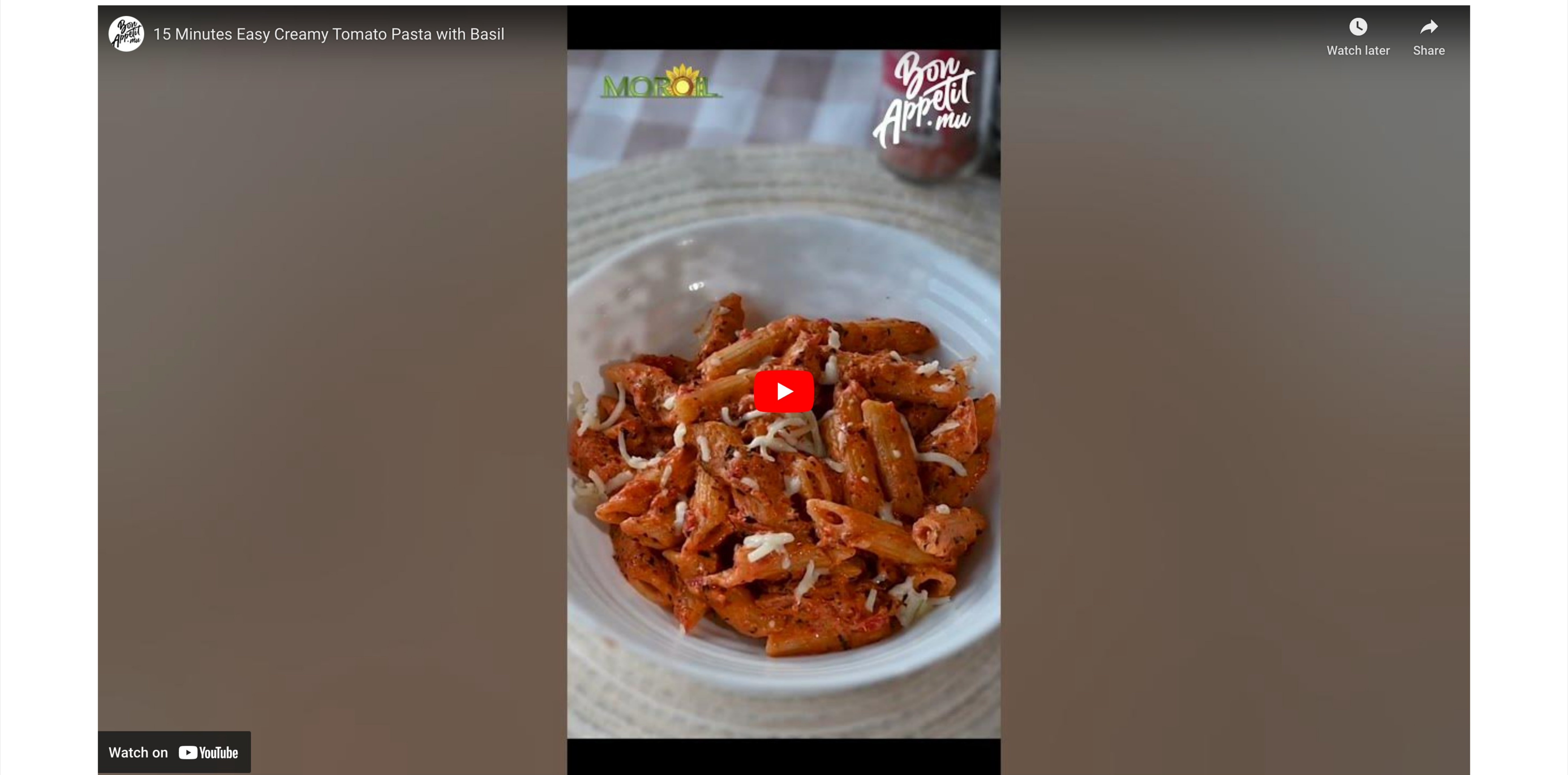
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The image shows a YouTube video player interface. At the top left, there is a circular profile picture of a person with the text 'Bon Appetit' below it, followed by the video title '15 Minutes Easy Creamy Tomato Pasta with Basil'. In the top right corner, there are icons for 'Watch later' and 'Share'. The main area of the player is a video thumbnail. The thumbnail shows a white bowl filled with penne pasta in a red tomato sauce, topped with shredded white cheese. In the background, there is a checkered tablecloth and a jar of tomato sauce. The text 'MORILL' is visible in the top left of the thumbnail, and 'Bon Appetit' is written in a cursive font in the top right. A red play button icon is centered over the video thumbnail. At the bottom left, there is a 'Watch on' button with the YouTube logo.



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A screenshot of a YouTube video player. The video title is "15 Minutes Easy Creamy Tomato Pasta with Basil". The video content shows a bowl of penne pasta in a creamy tomato sauce, topped with shredded cheese. In the background, there is a jar of "Bon Appetit.mu" tomato sauce and a logo that says "MOROIL" with a sun icon. The video player interface includes a play button in the center, a "Watch later" button, a "Share" button, and a "Watch on YouTube" button at the bottom left.

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