

Spaghetti with cherry tomatoes



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For 4 servings:

500 g spaghetti

1 onion, finely chopped

3-4 garlic cloves, finely chopped

600 g tomato passata

250 g cherry tomatoes

2 teaspoons dried basil

1 tablespoon olive oil

fresh basil

salt and pepper, to taste

Cook the spaghetti as directed on package. Drain.

Stir fry the onion and garlic in oil, for 3-4 minutes. Add the cherry tomatoes, tomato passata and dried basil. Cover and simmer until the sauce has reduced, stirring occasionally.

Add salt and pepper to taste and fresh basil. Mix the sauce with the spaghetti.

Variation: At the end you can add rucola leaves and/or olives.