

TOMATO-BASIL PASTA

Quick pantry meal

INGREDIENTS

1 onion
3 cloves garlic
2 cans diced tomatoes,
drained and juice
reserved
basil
red pepper
can coconut milk
angel hair pasta

DIRECTIONS

1. Cook pasta in salted water until al dente.
2. Saute onion until nicely caramelized.
3. Add garlic, drained tomatoes, basil and a couple of shakes of red pepper depending on spice tolerance.
4. Cook until spices are fragrant and tomatoes are cooked, 5-10 minutes.
5. Add reserved tomato juice and coconut milk.
6. Simmer until sauce is thick.
7. Add pasta and coat.

NOTES

You can leave out coconut milk if you prefer. If you use fresh basil, mince it and add it at the end. If it needs something, add a splash of red wine vinegar.