

GARLIC BUTTER TOMATO SPAGHETTI

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COOK TIME: 15mins

SERVES: 4

CALORIES: 460 kcal (PER SERVING)

INGREDIENTS

14 ounces/400 g spaghetti
2 tbsp olive oil
4 tbsp butter, divided
10 garlic cloves, minced
1 small brown onion, finely chopped
5 tbsp tomato paste
¼ cup/50 ml white wine, or pasta water
1 can (28 ounces/800 g),
good quality crushed tomatoes
1 tsp each: Italian seasoning, sugar,
salt, black pepper
1.5 ounces/40 g grated Parmesan,
more for serving
2 tbsp freshly chopped basil
red pepper flakes, for serving

DIRECTIONS

Bring a large pot with generously salted water to a boil, add spaghetti and cook until al dente.

While the water is boiling, finely chop the onion, mince the garlic and chop the basil.

Heat a large skillet over medium low, add oil and 2 tablespoons of butter. When butter is melted, add garlic and onion. Cook until soft and fragrant, about 2 minutes. Stir in salt, sugar, black pepper, Italian seasoning and tomato paste. Caramelize over medium, for 2 minutes. Deglaze with white wine, stir and cook for 2 minutes. Add crushed tomatoes and simmer over low for 5 minutes or until the spaghetti is cooked and drained.

Add the remaining butter, parmesan and chopped basil, stir to combine. Toss with spaghetti. Serve with extra parmesan and red pepper flakes. Enjoy!

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