

One Pot Pasta

Serves four

8 oz. of good quality pasta (this is important for success)
1/2 cup diced bell pepper
3 mushroom buttons
4 chopped basil leaves
1-cup cherry tomatoes - halved
1/4 cup chopped onions
2 thinly sliced garlic cloves
3 cups water
1-cup tomato sauce
1/2 cup grated Parmesan

Place all your ingredients in your skillet and add the water.

Turn the stove up to high heat. The liquid must be at a boil so that the water can evaporate and the sauce thickens.

Stir occasionally to make sure the pasta does not stick.

Once boiling add salt and pepper to your liking.

After about 8 minutes (or when the pasta is cooked al dente) add Parmesan cheese to make the sauce creamier.

Turn heat off and serve immediately. This will not keep well.