

# One-Pot Pasta with Tomato-Basil Sauce

Hands-on Time	Total Time	Yield
20 Mins	50 Mins	Makes 6 servings

January 2014

SOUTHERN LIVING

This dish is a revelation. Throw all of your ingredients into one pot over medium-high heat, and about 25 minutes later you'll have noodles perfectly coated in a luscious tomato-basil sauce. This is any busy mom's weeknight dinner perfection. If entertaining, serve with one of our easy green salad recipes for the complete dinner experience.

Ingredients

12 ounces casarecce or fusilli pasta

1 (28-oz.) can diced tomatoes

2 cups chicken broth

1/2 medium-size yellow onion, sliced

4 garlic cloves, sliced

1 teaspoon dried oregano

1/3 cup firmly packed fresh basil leaves

2 teaspoons kosher salt

1 tablespoon olive oil

1/4 teaspoon dried crushed red pepper (optional)

1 (6-oz.) package baby spinach

Freshly grated Parmesan cheese

How to Make It

Step 1

Place first 9 ingredients and, if desired, dried crushed red pepper in a Dutch oven in order of ingredient list. Cover and bring to a boil over medium-high heat (about 12 to 15 minutes). Reduce heat to medium-low, and cook, covered, 10 to 12 minutes or until pasta is slightly al dente, stirring at 5-minute intervals.

Step 2

Remove from heat, and stir in spinach. Cover and let stand 10 minutes. Stir just before serving. Serve with Parmesan cheese.

Step 3

Note: We tested with Garofalo Casarecce pasta.

Step 4

Shrimp Pasta Pot: Prepare recipe as directed, stirring in 1 lb. peeled large, raw shrimp, deveined, with spinach in Step

Chef's Notes

Add shrimp, chicken, tofu, or broccoli florets or kale for some more protein and variation on this delightfully easy dish.

## TinySprout's Review

jchphd78

December 24, 2013

Things I loved about this recipe: it's a true one pot, it's very easy and inexpensive, and full of garlic and spinach. Things I disliked: my cooking time was the same as the recipe did require more liquid, I used more chicken stock. It lacked oomph in flavor. The basil should be added with the spinach not in the beginning of cooking as written- my basil was dull in flavor and color. I'll make this again but add basil with the spinach and other tweaks like add some wine or another flavor booster- capers, seafood, artichokes, etc. the magazine offers the twist if adding shrimp, which would be good.

jstuckermail

December 09, 2016

I weighed 12 ounces of pasta.

## LauraD318's Review

**jerilynlee**

January 24, 2015

Ridiculously easy and actually quite tasty.

---

## mccook's Review

**Lindsey07**

April 13, 2014

Wonderfully delicious. Like other posters, I added the basil with the spinach at the end. I thought it was pretty salty, so I would reduce the salt next time. I had a question about the 12 oz pasta - was that 1.5 cups in a liquid measuring cup, or was it supposed to be 2/3 of a 16-oz box of pasta? I did the 1.5 cups in a measuring cup, and it was delightfully liquidy at the end, but I wasn't sure that was the desired outcome. What did the rest of you do?

---

## jstuckermail review

**monstead**

April 02, 2016

I had high hopes for this dish, but it turned out just OK. It did not have much flavor at all. We could not taste any garlic, even though I put in 4 big cloves. Boiling the garlic slices took all the flavor out of them. There was not enough oregano or basil flavor. I even put the basil in at the end with the spinach. I don't think this dish is any easier than boiling pasta in one pot, and making a quick tomato sauce in another, besides one less pot to wash. Will not make again.

---

## Awesome!!!

**jebavonct48**

July 21, 2017

Great flavor and so easy! I used reduced sodium broth (2 full 14oz cans) and I also used fresh oregano. I didn't measure my fresh basil because there is no such thing as too much in our home so we still tasted it. I did add a can of chicken with the spinach which appeased my carnivores. My issue was finding casarecce pasta so I used a 16oz box of rigatoni instead and it was perfect.

---

# Great side!

**Lbsand0424**

September 10, 2017

This was great. Used it as a side with smoked chicken. I added crushed red pepper and extra broth since the timing was off on the dishes.

---

## Lindsey07's Review

**DianneM20**

March 02, 2014

This was so tasty, and so easy! My husband loved it. Its just the two of us, so we had leftovers for a while, and this dish reheats well.

---

## CarlaCooker's Review

**amyclaphan**

January 16, 2014

This is a great dish. Pasta came out perfectly. Cooking time was fine as well. The only thing I did differently was adding the basil at the same time I added the spinach. I will definitely be making this dish again.

---

## sarah730's Review

**Kathleen**

January 13, 2015

I followed the recipe as written, and this dish was fantastic! It received a thumbs-up from everyone at the table. It is a great "Meatless Monday" meal, and I would prepare it for company, as well. It is full of flavor, simple to prepare, and offers the option of adding meat, if desired.

---

