Tomato Basil Pastas  
  
  
  
  
  
  
 SERVINGS: 2  
   
  
 PREPPING TIME: 15 MIN  
   
  
 COOKING TIME: 30 MIN  
   
  
  
  
 The skewer originates in the Middle East and from there spread to the Mediterranean basin through the Ottoman conquests. The Greek version of grilled meat skewers called "souvlaki" is a dish closely related to street food. This recipe, which I created during my travels in Greece, is a twist on that quick and hearty popular dish. I chose to pair the beef with peppers, and cook everything on the grill, to evoke the authentic flavors of the heart of the Mediterranean diet.  
   
  
  
  
  
  
  
 Ingredients  
   
  
  
 200 grams spaghetti  
 2 tablespoons olive oil  
 2 cloves garlic, minced  
 1 can diced tomatoes  
 1/2 teaspoon salt  
 1/2 teaspoon pepper  
 1/2 cup fresh basil leaves, chopped  
 1/2 cup grated Parmesan cheese  
  
  
  
  
  
  
  
 Directions  
   
  
  
 • Cook spaghetti according to package instructions. Drain, reserving 1 cup of the pasta water.  
 • In a skillet, heat olive oil. Sauté garlic until fragrant, then add tomatoes, salt, and pepper. Cook until sauce thickens.  
 • Add the cooked spaghetti to the skillet, tossing to combine, and adding reserved pasta water if needed.  
 • Off the heat, garnish with basil and Parmesan. Serve immediately.  
  
  
  
  
  
  
  
  
  
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