

Martha Stewart's One-Pan Pasta

By Genius Recipes

This pasta cooks entirely in one pan (without boiling water first) and makes its own sauce, all in about 9 minutes. Adapted slightly from [Martha Stewart Living](#) (June 2013)

Serves 4

- 12 ounces linguine
 - 12 ounces cherry or grape tomatoes, halved or quartered if large
 - 1 onion, thinly sliced (about 2 cups)
 - 4 cloves of garlic, thinly sliced
 - 1/2 teaspoon red pepper flakes
 - 2 sprigs basil, plus torn leaves for garnish
 - 2 tablespoons extra-virgin olive oil, plus more for serving
 - Coarse salt
 - Freshly ground black pepper
 - 4 1/2 cups water
 - Freshly grated Parmesan cheese, for serving
1. Combine pasta, tomatoes, onion, garlic, red-pepper flakes, basil, oil, 2 teaspoons salt, 1/4 teaspoon pepper, and water in a large straight-sided skillet (the linguine should lay flat).
 2. Bring to a boil over high heat. Boil mixture, stirring and turning pasta frequently with tongs or a fork, until pasta is al dente and water has nearly evaporated, about 9 minutes.
 3. Season to taste with salt and pepper, divide among 4 bowls, and garnish with basil. Serve with olive oil and Parmesan.