

Easy Red Pasta Sauce

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

Learn how to make a plain simple nofrills basic red sauce that tastes great on a variety of pasta and is not watered down with this recipe For making a good sauce use canned tomatoes Except for summer months fresh tomatoes are usually harvested when green and left a long time to ripen Add more red pepper flakes if you like your sauce spicy

Ingredients

- - 4 tablespoons olive oil - 2 cloves garlic - ¼ cup chopped onion - 2 tablespoons dried parsley - 1 tablespoon dried basil - ground black pepper to taste - 1 (29 ounce) can Italian-style stewed tomatoes - drained - 1 pinch crushed red pepper flakes - 12 ounces angel hair pasta

Instructions

1. Warm oil in a medium saucepan over low heat and sauté garlic; heat through until garlic turns translucent
2. not brown. Add onion and cook over low heat until translucent; 5 to 10 minutes. Add parsley
3. basil
4. and black pepper; stir. Add tomatoes and cover; raise heat to medium and bring to a strong simmer. Lower heat and add red pepper flakes. Cover the saucepan and cook for 25 to 35 minutes. Continue to let the sauce cook over medium-low heat uncovered for 10 minutes or until it thickens. The sauce can be run in the food processor for 2 to 3 seconds to achieve a more uniform consistency. Meanwhile
5. bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente
6. 6 to 8 minutes. Drain and serve with sauce.