One-Pan Pasta

Martha Stewart’s One-Pan Pasta It's one of our most popular recipes and for good reason. This is our original one-pot pasta recipe, inspired by a dish one of our food editors ate in Puglia, Italy. All the ingredients cook together in a straight-sided skillet, you don’t even need to boil water first —and it's on the table in just 20 minutes.

Prep: 15 mins Total: 20 mins Servings: 4

Ingredients

16 ounces linguine
16 ounces cherry or grape tomatoes, halved or quartered if large
1 onion, thinly sliced (about 2 cups)
8 cloves garlic, thinly sliced
1/2 teaspoon red-pepper flakes
8 sprigs basil, plus torn leaves for garnish
2 tablespoons extra-virgin olive oil, plus more for serving
Coarse salt and freshly ground pepper
4 1/2 cups water (substitute vegetable broth for half or so of the water)
Freshly grated Parmesan cheese, for serving
Optional – add 8oz of mozzarella pearls to pot just before serving.

Directions

Step 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. Bring to a boil over high heat. Boil mixture, stirring and turning pasta frequently with tongs, until pasta is al dente and water has nearly evaporated, about 9 minutes.

Step 2 Season to taste with salt and pepper, divide among 4 bowls, and garnish with basil. Serve with oil and Parmesan.