

# One Pot Pasta

May 13, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



*Sometimes, time isn't always on our side but dinner still needs to happen. This easy one pot pasta wonder will have dinner ready in 20 minutes! The best part you can add everything in one pot and walk away...but don't go too far dinner is almost ready!*

**Serves: 4 Total Cook Time: 20 minutes**

*· 1 pound spaghetti – any pasta shape works well too*

- 1 (12.8-ounce) package smoked andouille sausage, thinly sliced*
- Thinly sliced chicken or any sausage works too*
- 1 large onion, thinly sliced – red, white or yellow*
- 3 cups halved grape tomatoes – sub for 2 or 3 tomatoes cubed*
- 2 cups fresh basil leaves or parsley sub 2 tbpn of dried if fresh not available*
- 4 cloves garlic, thinly sliced*
- Kosher salt and freshly ground black pepper, to taste*
- 1 cup grated parmesan or Romano*
- If you have any veggies: broccoli, string beans, spinach, cauliflower are all great to add in too*

*In a large stockpot or Dutch oven over medium high heat, combine spaghetti, sausage, onion, tomatoes, basil, garlic and 4 1/2 cups water; season with salt and pepper, to taste. Bring to a boil, reduce heat and simmer, uncovered, until pasta is cooked through and liquid has reduced, about 8-10 minutes. Stir in Parmesan. Taste for seasoning, adjust to your liking. If you like heat such as hot sauces or chili flakes, add in now do final stir and ready! Serve while hot and Enjoy!*