

## Homemade Fresh Tomato Basil Pasta: Quick & Flavorful Weeknight Meal

Pasta with Fresh Tomato Basil Sauce



**TIME**  
**20 min**

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### INGREDIENTS

1 lb spaghetti or your favorite pasta  
2 tbsp extra virgin olive oil  
4 cloves garlic, minced  
1 ½ lbs ripe fresh tomatoes (such as Roma, vine-ripened, or cherry), diced or halved if cherry  
½ tsp salt  
... tsp black pepper  
½ cup fresh basil leaves, torn or chopped (plus extra for garnish)  
Optional: ... cup grated Parmesan cheese for serving  
Optional: Pinch of red pepper flakes for subtle heat

### DIRECTIONS

1. Cook Pasta: Bring a large pot of generously salted water to a rolling boil. Add the 1 lb spaghetti or your favorite pasta and cook according to package instructions until al dente (cooked but still firm to the bite). Reserve about 1 cup of the starchy pasta cooking water before draining. Drain the pasta and set aside.
2. Prepare Fresh Tomato Sauce: While the pasta cooks, heat 2 tablespoons extra virgin olive oil in a large skillet or Dutch oven over medium heat. Add the 4 cloves minced garlic and sauté for 1-2 minutes until fragrant, being careful not to let it burn. Add the 1 ½ lbs ripe fresh tomatoes (diced or halved cherry tomatoes) to the skillet. Season with ½ teaspoon salt and ... teaspoon black pepper. If desired, add a pinch of red pepper flakes. Cook, stirring occasionally, for 8-10 minutes, or until the tomatoes soften and begin to break down, releasing their juices and forming a chunky sauce. You can gently press on the tomatoes with the back of your spoon to help them break down.
3. Combine Pasta & Finish Sauce: Add the drained, cooked pasta directly to the skillet with the fresh tomato sauce. Toss everything together, using tongs, until the pasta is thoroughly coated. Stir in the ½ cup fresh basil leaves (torn or chopped). Toss to combine. If the sauce seems too thick, add a tablespoon or two of the reserved pasta cooking water until it reaches your desired consistency.
4. Serve: Remove from heat. Serve immediately in bowls. If desired, sprinkle generously with grated Parmesan cheese and extra fresh basil for garnish. Enjoy your vibrant and flavorful Pasta with Fresh

### SWAPS & NOTES

**Pasta:** Spaghetti is classic for this type of fresh sauce, but any pasta shape like penne, linguine, rotini, or even angel hair would work beautifully.

**Tomatoes:** Use ripe, fresh tomatoes for the best flavor.

Roma tomatoes, vine-ripened tomatoes, or a mix of colorful cherry/grape tomatoes are excellent choices.

Dicing them ensures they break down into a lovely sauce.

### TIPS FOR SUCCESS

**Ripe Tomatoes are Key:** The success of this simple sauce hinges on using ripe, flavorful fresh tomatoes.

**Fresh Basil:** Do not substitute fresh basil with dried for this recipe; its vibrant aroma and flavor are essential.

**Don't Overcook Pasta:** Cook pasta to al dente as it will finish cooking slightly when tossed with the hot sauce.

**Taste and Adjust:** Always taste the sauce before combining with pasta, adjusting salt, pepper, or lemon juice if needed.

