

Tomato Basil Ricotta Pasta: A Simple Creamy Pasta Recipe

Tomato Basil Pasta with Light Ricotta Cream Sauce



TIME

1 to 2 min

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INGREDIENTS

8 ounces of your preferred pasta, such as spaghetti
1 tablespoon olive oil
2 garlic cloves, minced
1 can diced tomatoes, 14 ounces
1/2 cup ricotta cheese
1/4 cup freshly chopped basil
Salt and pepper, to taste
Optional: Parmesan cheese for topping
1/4 cup reserved pasta water
1/2 teaspoon Italian seasoning, optional

DIRECTIONS

1. Bring a large pot of salted water to a boil and cook the pasta according to package directions until al dente.
2. Before draining, reserve 1/4 cup of the pasta water. Drain the pasta and set it aside.
3. In a large skillet, heat the olive oil over medium heat.
4. Add the minced garlic and sauté for 1 to 2 minutes, until fragrant.
5. Stir in the diced tomatoes and Italian seasoning, if using. Simmer for 8 to 10 minutes so the flavors can come together.
6. Reduce the heat to low and stir in the ricotta cheese until the sauce becomes creamy and smooth.
7. Add the cooked pasta to the skillet and toss to coat evenly.
8. Stir in a little reserved pasta water at a time if needed to loosen the sauce.
9. Add the chopped basil and season with salt and pepper to taste.
10. Serve hot, topped with Parmesan if desired.

SWAPS & NOTES

Spaghetti is a classic choice here, but penne, linguine, rotini, or fettuccine all work well too.

Short pasta shapes are especially good if you want the sauce to cling to every bite.

Ricotta gives the sauce its creamy texture, but the key is stirring it in over low heat so it blends smoothly into the tomatoes.

If you want a slightly richer finish, you can use whole milk ricotta.

TIPS FOR SUCCESS

Salt your pasta water well, because it is your first chance to build flavor into the dish.

That small step makes a big difference in a simple pasta recipe like this one.

When you stir in the ricotta, keep the heat low so the sauce stays creamy instead of separating.

The reserved pasta water is also important.

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Original recipe: <https://chefmaniac.com/tomato-basil-ricotta-pasta-a-simple-creamy-pasta-recipe/>