

# Jammy Tomato Garlic Pasta

## Ingredients:

- ¼ extra virgin olive oil
- ½ cup canola or vegetable oil
- 5 whole garlic cloves (or more!)
- 1 lb dry spaghetti
- 1 tsp red pepper flakes
- ¼ cup basil leaves, chopped
- ¼ cup chopped parsley
- 2 tsp herbs de provence (italian seasoning will work too)
- 2tbsp + 1 tsp of salt (more to taste)
- 2 tsp sugar
- ½ cup parmesan cheese
- ½ cup reserved pasta water
- ½ yellow onion, thinly sliced
- 1 cup cherry tomatoes
- ½ lemon, juiced (roughly 1 tbsp)



## Directions:

Bring a large pot of water to boil with 2 tbsp of salt (this may seem like a lot, but this is the only chance you will get to season your pasta). While the water is boiling, prep your ingredients; peel the garlic while leaving the clove intact (don't smash it). Using a sharp knife, thinly slice the garlic so you get paper thin wafers. Have your onions and herbs prepped as well.

In a large pan, heat up the olive and canola oil. On medium low heat, add your onions and 1 tsp of salt. Saute for 3 - 5 minutes until softened and translucent. Turn up the heat to medium high and add your garlic, red pepper flakes and herbs de provence. Cook for 3 minutes until everything is fragrant - don't leave your pan! Keep a careful watch to make sure your garlic is slightly browning but not burning, constantly move everything around with a wooden spoon.

Once your water comes to a roiling boil (big bubbles popping rapidly), add your pasta. Boil it for one minute less than the suggested time.

In the pan with the garlic and onions, add your tomatoes, sugar and lemon juice. The tomatoes will start to pop after 2 minutes and you can smash them with the back of your spoon. Keep on low heat until the pasta is done boiling.

Before draining the pasta, reserve 1 cup of the pasta water. The pasta water is full of starch from the pasta so it will perfectly thicken the sauce and make it super silky!

Add your pasta to the pan along with  $\frac{1}{2}$  a cup of pasta water, the parmesan cheese and herbs. Taste it and add salt if needed.

These make perfect leftover and is the perfect alternative to store bought sauce!