

Velvet Pasta, aka Pasta al Pomodoro

Yield: 1 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/pasta-al-pomodoro-italian-recipe>

Ingredients:

- 1/4 cup extra virgin olive oil
- 1 onion medium, minced
- 4 garlic cloves minced
- 1 pinch crushed red pepper flakes
- 28 ounces peeled tomatoes pureed in a food processor
- kosher salt
- 3 fresh basil large, sprigs
- 12 ounces bucatini or spaghetti
- 2 tablespoons unsalted butter cubed
- 1/4 cup Parmesan finely grated, or Pecorino

Nutrition:

1. Calories: 2250 calories
2. Carbohydrate: 302 grams
3. Cholesterol: 80 milligrams
4. Fat: 91 grams
5. Fiber: 21 grams
6. Protein: 64 grams
7. SaturatedFat: 26 grams
8. Sodium: 1260 milligrams
9. Sugar: 39 grams

Thank you for visiting our website. Hope you enjoy Velvet Pasta, aka Pasta al Pomodoro above. You can see more 15 pasta al pomodoro italian recipe Experience culinary bliss now! to get more great cooking ideas.