

Spaghetti with tomato cream sauce

Ingredients

- Spaghetti
- 1 tbsp butter
- 2 cloves of garlic, minced
- 1 small onion
- 14 oz crushed tomato
- 1/2 tsp basil
- 1/4 tsp oregano
- 1/4 tsp parsley
- 1/2 tsp red pepper flakes
- Salt & pepper
- 1/2 tsp balsamic vinegar
- 1/8 cup heavy cream
- 3/8 cup milk
- Grated parmesan cheese for serving

Preparation

- Cook pasta as per package directions
- In a medium saucepot, saute onion and garlic in butter until translucent
- Add crushed tomato. Stir in spices, salt, and pepper
- Cover and simmer for 20 minutes
- Add balsamic vinegar, cream/milk, and heat through
- Serve topped with cheese

Notes

- This is a half recipe and makes just enough for 2 adults and a little one

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