



HOME CHEF

SPAGHETTI ALLA RUSTICA

With Sautéed Onion, Parmesan, Garlic, and Fresh Basil



This recipe for spaghetti alla rustica is inspired by an old-school Italian restaurant formerly on Madison Avenue in Manhattan. This popular, classic dish is easy to prepare at home in just 20 minutes. The rustic sauce boasts just the right balance of tomato, cheese, and sautéed onion. This is a hearty vegetarian meal that will fast become your go-to for an easy weeknight dinner.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

DIETARY



NUT-FREE



SOY-FREE

NUTRITION

Calories: 895
Carbohydrates: 140g
Fat: 23g
Protein: 34g
Sodium: 1204mg
per serving

DRINK PAIRING

Lager
Cabernet Sauvignon
Pinot Noir

INGREDIENTS

4 Basil Sprigs
14 Oz. Diced Tomatoes
1 Red Onion
10 Oz. Spaghetti
1 Tbsp. Butter
1 Garlic Clove
3 Oz. Parmesan Cheese

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Sauce Pot, Medium
Medium Pan
Colander

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Prepare the Vegetables

Bring a pot of **lightly salted water** to a boil. Rinse and chop the **basil leaves**. Mince the **garlic** finely. Slice **onion** in half vertically through root, and slice off ends. Peel skin from $\frac{1}{2}$ the onion and discard. Thinly julienne the onion (slice into thin strips.) The recipe requires only $\frac{1}{2}$ the onion, but if you love sautéed onion, feel free to use more.



Make the Sauce

In a large skillet over medium-low heat, melt the **butter** and 1 tsp. **olive oil**. Add **onion slices** and **garlic**. Cook for about 5 minutes, stirring frequently to prevent onion and garlic from burning. Add **diced tomatoes** (and juice from can) and stir. Let the sauce bubble steadily over medium heat for 15 minutes, stirring occasionally. The longer you cook, the richer and more flavorful tomato sauce becomes. Add a pinch of **salt** and **pepper** at the end to finish.



Prepare the Pasta

Once the water is boiling, add the **spaghetti**. Cook the spaghetti until al dente, about 8-10 minutes. Set aside $\frac{1}{2}$ cup of **cooking water** to loosen the sauce, then drain the spaghetti. Keep the spaghetti warm until ready to serve.



Add the Pasta

Add $\frac{1}{2}$ of **Parmesan cheese** to sauce (reserving the rest for garnish). Add $\frac{1}{4}$ cup of **reserved cooking water** and the **spaghetti** to the sauce. Stir until the spaghetti is evenly coated.



Plate the Dish

Place the **spaghetti** in a shallow bowl. Garnish with chopped **fresh basil leaves** and remaining **Parmesan cheese**.