



Tomato Rigatoni Pasta

Ingredients

- 3 tbsp unsalted butter
- 1 small yellow onion, diced (about 1 cup)
- 3 cloves garlic, minced
- 1½ tsp kosher salt (plus more for pasta water)
- ¼ tsp black pepper
- ¼ tsp red pepper flakes (optional)
- 1 (28 oz) can crushed tomatoes
- 1 lb dried rigatoni pasta
- ½ cup heavy cream
- Grated Parmesan cheese (optional, for garnish)
- Chopped fresh parsley (optional, for garnish)

Instructions

- 1. Make the Sauce Base:**
Melt butter in a large pot over medium heat. Sauté onion until soft (3–5 mins). Add garlic, salt, black pepper, and red pepper flakes. Cook until fragrant (30 seconds).
- 2. Simmer the Tomatoes:**
Stir in crushed tomatoes. Simmer gently for about 20 minutes, stirring occasionally, while you cook the pasta.
- 3. Cook the Pasta:**
Boil rigatoni in salted water until just shy of al dente. Reserve ½ cup of pasta water, then drain.
- 4. Finish the Sauce:**
Return sauce to medium heat. Stir in heavy cream and reserved pasta water. Simmer, then add rigatoni and toss to coat.
- 5. Serve:**
Garnish with Parmesan and parsley if desired.