



Cheese and Tomato Spaghetti

NIBBLEDISH CONTRIBUTOR

Ingredients

- half an onion
- a large tomato
- tomato sauce

- ground dry cheese (i use Parmigiano Reggiano)
- black or white pepper
- chili powder (i use peperoncino)
- a teaspoon of sugar
- 100-130 g spaghetti

Instructions

So simple, so tasty, that's how i do it (serves one gluttonous guy):

Chop the onion into small pieces and throw'em in the pan with some oil, wash the tomato and cut it into medium pieces, when the onion is golden, throw it in, add salt and pepper to taste and let it go for 3-4 minutes.

Now add tomato sauce and a teaspoon of sugar to correct acidity. Let the whole thing cook, the onion pieces should remain a bit crunchy!

Pour spaghetti in a bowl of salted boiling water and cook until al dente, dry them well and throw them in the pan with the sauce, add ground cheese and chili powder and stir for a couple of minutes on low fire.

enjoy!
