

# Angel Hair Pasta in Tomato Basil Sauce

2 servings

Preparation Time: 20 minutes

## Ingredients

½ lb Angel Hair Pasta

2 tsp extra light olive oil

4 cloves garlic

16 oz canned diced tomatoes

1 tsp basil

¼ tsp crushed red pepper

½ tsp black pepper

Parmesan cheese to Taste

## Directions

Fill a large pot with water. Bring to a boil and add pasta. Cook according to package directions.

Chop or mince garlic finely. Heat oil in a 1-3 quart saucepan over low heat. Add garlic, be sure not to brown the garlic. After about 1 minute add tomatoes and their liquid, basil, crushed red and black peppers. Simmer for 5-7 minutes.

Drain pasta, split between two serving bowls, pour the sauce equally over each bowl. Top with Parmesan Cheese and serve.