

My Spaghetti Pomodoro

BY RITA KOKSHANIAN MASHKOV

Serves: 4

Cook time: 30 minutes

Special tools:

- a large, deep frying pan, like the [Great Jones Deep Cut](#)

Ingredients:

- 1/3 cup extra virgin olive oil
- 6 garlic cloves, chopped
- 1 28-oz can whole peeled tomatoes
- 5 stems parsley
- 3 bay leaves
- Salt
- 1 lb spaghetti or other favorite pasta

Add your olive oil and garlic to a cold pan. You want to make sure you have enough olive oil to fully coat the bottom, so if you need to add a little more, go right ahead. Turn the heat to medium-low and cook, stirring frequently, until the garlic is bubbling and starting to turn golden, about 3-5 minutes. Watch it **carefully**. We don't want burnt garlic! At this point, you should also throw a pot of very generously salted water onto the stove to boil.

As soon as the garlic starts to turn golden, dump in your can of tomatoes, juice and all, and shower them with a good pinch of salt. Give it a stir, crank the heat up slightly to medium, and let it start to do its thing. As it cooks, the tomatoes will soften a bit. Using the back of a wooden spoon, gently crush them and begin breaking them down into chunks. The tomatoes will release more juices as they cook. Once the sauce is looking nice and juicy and the tomatoes have broken down a bit, about 5-7 minutes, add in your parsley stems and bay leaves. Stir and continue to cook until your pasta is ready. You will see that the oil and tomato sauce separate a bit around the edges. That's how you know it's ready. Remove the bay leaves and parsley stems.

Add your cooked pasta directly to the sauce, along with a ladleful or two of pasta water. Meld everything together. Serve with parmesan cheese, finely chopped parsley, and red pepper flakes, if desired.