

# ***One Pot Pasta***

**Easy to make, easy to eat, easy to clean.**

- Servings - 3 to 4
- Prep time - 5 minutes
- Cook time - 20 minutes

## **Ingredients**

- 2 cups veggie or chicken broth
- 6 oz spaghetti pasta
- 4 oz fresh spinach
- 1 (14 oz) can diced tomatoes
- 1 small onion thinly sliced
- 3 cloves garlic thinly sliced
- 2 oz prosciutto bits
- 1 tablespoon olive oil
- 1/2 tablespoon dried basil
- 1/2 tablespoon dried oregano
- 1/4 teaspoon red pepper flakes
- 2 oz parmesan cheese shredded

## **Protocol**

1. In a large pot, add in all of the ingredients above (except for the cheese) and make sure the pasta is submerged in the broth. Cover and bring to a boil over high heat.
2. Once pot is boiling, remove the lid and reduce to a simmer over medium heat. Simmer for another 10 to 15 minutes or until the pasta is cooked and the broth absorbed (hint: add about a half teaspoon of cornstarch mixed with a teaspoon of water if the dish is still too liquidy).
3. Sprinkle over some parmesan cheese and enjoy!

-D&E