

Pasta and Simple Tomato Sauce

Conversion
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

can diced tomatoes

1 (14 oz.)

garlic, peeled, minced (2 medium cloves)

1 t.

extra-virgin olive oil

3 T.

coarsely chopped fresh basil leaves (*about 4 leaves*)

1 T.

granulated sugar

¼ t.

salt

¼ t.

Pasta, spaghetti

6 oz.

1. stir in 1 teaspoon water into minced garlic.
2. Heat 2 tablespoons oil and garlic in 10-inch sauté pan over medium heat until fragrant but not brown, about 2 minutes.
3. Stir in tomatoes; simmer until thickened slightly, about 10 minutes.
4. Stir in basil, sugar, and ¼ teaspoon salt.
5. Meanwhile, cook pasta until al dente in large pot of boiling, salted water.
6. Reserve ¼ cup cooking water; drain pasta, and transfer it back to cooking pot.
7. Mix in reserved cooking water, sauce, and remaining oil and salt; cook together over medium heat for 1 minute, stirring constantly, and serve immediately.