

# One-Pan Bruschetta Spaghetti

By [Sarah Copeland](#)



David Malosh for The New York Times

**Time** 35 minutes

**Level**

**Rating** 4 ★★★★★ (1068)

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## INGREDIENTS

**Yield:** 4 servings

- 2 tablespoons olive oil
- 1 yellow onion, thinly sliced
- 4 garlic cloves, thinly sliced

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## PREPARATION

### Step 1

Heat oil in a very large, deep cast-iron skillet (or a Dutch oven) over medium-low. Add onion and cook until softening, stirring occasionally, about 5

- Pinch of red-pepper flakes, to taste
- 1 tablespoon cider vinegar
- 12 ounces thin spaghetti or linguine, broken in half
- 2 pounds Roma or Campari tomatoes, chopped (about 8 to 12 tomatoes)
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 2 ounces finely grated Parmesan (about ½ cup), plus more for serving
- About 1 cup basil leaves, for serving

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Ingredient Substitution Guide

[Nutritional Information](#)

minutes. Add the garlic and cook until fragrant, 3 to 5 minutes more. Add red-pepper flakes and vinegar, and stir until the vinegar evaporates.

### Step 2

Add pasta, followed by the tomatoes, and pour 2¾ cup water over the top. Sprinkle with salt and pepper. Cover with a lid and bring to a boil. Simmer over medium-low heat until the pasta is just tender, about 10 minutes, stirring as needed so the pasta doesn't stick. Uncover, and continue cooking until the liquid has evaporated to a loose sauce, just enough to coat your noodles with flavor, 5 to 8 minutes more. (If there's still too much liquid at the bottom of your pan for your tastes, simmer a little longer.)

### Step 3

Taste and add more salt and pepper as needed. Toss with cheese and basil to melt the cheese. Serve warm.

### Tip

*Some cast-iron skillets come with a matching lid, which makes the skillet operate a bit like a miniature stovetop oven, cooking evenly and basting the food with flavor and steam. If you don't have one, use a lid from another pan, or two layers of thick foil, folded at the center and large enough to cover your pan.*

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