

One Pot Tomato Cream Pasta

One Pot Tomato Cream Pasta combines the rustic charm of fresh tomatoes with the richness of cream, basil, and tender spaghetti—all cooked together in one skillet. This recipe is a weeknight dream, blending convenience with gourmet appeal. By cooking everything in the same pot, you save time and minimize cleanup while achieving a silky, flavorful sauce that coats every strand of pasta.

Whether you’re looking for a family-friendly dinner or a dish to impress friends, this recipe delivers simplicity without sacrificing taste.

Why One Pot Pasta is a Game-Changer

One pot pasta recipes have become kitchen staples because they save both effort and dishes. Instead of boiling pasta separately and preparing sauce in another pan, this method merges everything into one step. As pasta simmers in stock alongside aromatics and tomatoes, it absorbs flavor while releasing starch that naturally thickens the sauce.

The result is a cohesive, creamy dish where pasta and sauce feel inseparable. It’s comfort food that fits into even the busiest schedules, showing that delicious meals don’t need to be complicated.

One Pot Tomato Cream Pasta

One Pot Tomato Cream Pasta

No reviews

- Author: [Aaron recipes](#)
- Total Time: [35 minutes](#)
- Yield: [4 servings 1x](#)

[Print Recipe](#)
[Pin Recipe](#)

Description

One Pot Tomato Cream Pasta combines tomatoes, garlic, onions, cream, and basil with spaghetti for a creamy, comforting meal made in one skillet.

Ingredients

Copy to clipboard

Scale

- ☐ 250 g (½ lb) uncooked spaghetti
 - ☐ 500 g (1 lb) fresh tomatoes, chopped (or 1 x 400 g tin chopped tomatoes)
 - ☐ 2 tablespoons olive oil
 - ☐ 3 cloves garlic, minced
 - ☐ 1 onion, finely chopped
 - ☐ 500 ml (2 cups) chicken or vegetable stock
 - ☐ 150 ml (¾ cup) double cream
 - ☐ ½ bunch fresh basil
 - ☐ Cook Mode Prevent your screen from going dark
-

Instructions

1. Heat olive oil in a skillet over medium heat for 2 minutes.
2. Add onion and garlic. Sauté until soft and fragrant.
3. Stir in tomatoes and cook until caramelized slightly.
4. Pour in stock and add spaghetti, ensuring it is submerged.
5. Cook 15 minutes or until pasta is al dente, stirring often.
6. Stir in double cream and fresh basil. Let sit for flavors to meld.
7. Serve hot, garnished with more basil.

Notes

Use vegetable stock for a vegetarian option. Add Parmesan before serving for extra flavor. Substitute cream with coconut cream for dairy-free.

- Prep Time: 10 minutes
- Cook Time: 25 minutes
- Category: Dinner
- Method: One-Pot

- Cuisine: **Italian**

Nutrition

- **Serving Size:** 1 bowl
- **Calories:** 480
- **Sugar:** 6
- **Sodium:** 580
- **Fat:** 22
- **Saturated Fat:** 12
- **Unsaturated Fat:** 8
- **Trans Fat:** 0.2
- **Carbohydrates:** 58
- **Fiber:** 4
- **Protein:** 14
- **Cholesterol:** 70

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Choosing the Best Ingredients

Each ingredient in One Pot Tomato Cream Pasta plays a crucial role in building layers of flavor.

- **Spaghetti** works perfectly with creamy sauces, absorbing flavor while staying light.
- **Fresh tomatoes** brighten the dish with natural sweetness. Canned tomatoes are a convenient substitute and provide consistent results.
- **Onion and garlic** form the base aromatics, creating a savory backbone.
- **Olive oil** adds richness and a smooth finish.
- **Stock** deepens flavor. Chicken stock makes the dish more savory, while vegetable stock keeps it lighter and vegetarian.
- **Double cream** provides the creamy texture that transforms tomato sauce into something indulgent.
- **Fresh basil** delivers herbal brightness that balances richness.

Together, these simple ingredients create a dish that feels restaurant-worthy.

The Secret to Tomato Flavor

Tomatoes need care to shine. When added to the skillet, let them caramelize slightly. This step intensifies their sweetness and deepens flavor. Fresh tomatoes make the pasta vibrant and light, while canned tomatoes offer a more robust, stewed taste.

To balance acidity, a pinch of sugar can be added, though it's optional. For a smoky undertone, a sprinkle of paprika or chili flakes works beautifully. The key is giving tomatoes enough time to

release juices before adding stock, so the base becomes rich and flavorful rather than watery.

Cooking Pasta in the Sauce

The beauty of one pot pasta lies in cooking spaghetti directly in the tomato broth. Once stock and pasta are added, the spaghetti absorbs tomato flavor while releasing starch into the liquid. This creates a naturally creamy sauce without the need for extra thickeners.

One Pot Tomato Cream Pasta

Stir pasta regularly to prevent sticking and ensure even cooking. Keep spaghetti submerged in the liquid by pressing it gently with a spoon. Within 15 minutes, pasta reaches al dente perfection while sitting in a sauce that's already nearly complete.

Finishing with Cream and Basil

Once pasta cooks through, it's time to transform the tomato base into a luxurious sauce. Stir in double cream gently to avoid curdling and to achieve a silky consistency. The cream balances tomato acidity, creating harmony in flavor.

Fresh basil leaves finish the dish, offering an herbal lift that brightens every bite. Tear basil leaves by hand rather than chopping them, which preserves oils and enhances flavor. The final result is a balanced pasta that feels indulgent yet fresh.

Serving Suggestions

This pasta is delicious on its own but pairs beautifully with sides. Garlic bread or a crusty baguette soaks up extra sauce. A light salad with arugula and lemon vinaigrette adds freshness. Roasted vegetables like zucchini, bell peppers, or asparagus complement the creamy sauce.

For drinks, Sauvignon Blanc or Pinot Grigio pairs well with tomatoes and basil. For non-alcoholic options, sparkling water with lime or iced herbal tea refreshes the palate.

Variations to Try

One Pot Tomato Cream Pasta adapts easily to different preferences:

- **Add protein:** Cook chicken, shrimp, or sausage in the skillet before adding pasta.
- **Vegetarian twist:** Load the dish with mushrooms, spinach, or roasted peppers.
- **Cheesy version:** Stir in Parmesan or mozzarella before serving for extra indulgence.
- **Spicy kick:** Add chili flakes or a touch of hot sauce.
- **Herb variations:** Mix in thyme or oregano alongside basil for layered flavor.

For another cozy and creamy option, try this [Creamy French Onion Pasta](#), which combines caramelized onions and Gruyere for a different take on comfort pasta.

Tips for Success

- Stir pasta often to avoid clumping.

- Let tomatoes caramelize before adding stock for deeper flavor.
- Add cream only at the end for a smooth sauce.
- Taste and adjust seasoning with salt and pepper just before serving.
- Garnish with fresh basil right before eating to keep flavor bright.

Storage and Reheating

Store leftovers in the fridge for up to 3 days. To reheat, use low heat on the stove and add a splash of stock or milk to revive creaminess. Avoid high heat in the microwave, which may cause separation.

Because of the cream, this dish doesn't freeze well. Luckily, it's quick enough to make fresh whenever the craving strikes.

Frequently Asked Questions

Can I use a different pasta shape?

Yes. Penne, rigatoni, or fusilli work well, but cooking times may vary.

Can I make it dairy-free?

Substitute coconut cream for double cream. It adds a slight sweetness but works well.

Can I use canned tomatoes?

Yes. A 400 g tin of chopped tomatoes is an easy substitute for fresh.

How do I make it more indulgent?

Add Parmesan cheese when stirring in cream or top with mozzarella before serving.

Can I double the recipe?

Yes, but use a large skillet or Dutch oven so pasta cooks evenly.

Conclusion

One Pot Tomato Cream Pasta proves that simple ingredients can create extraordinary results. With spaghetti, tomatoes, cream, and basil, you get a dish that's comforting, flavorful, and ready in under an hour. The one-pot method streamlines cooking while enhancing flavor, making it ideal for busy nights or relaxed weekends.

Next time you crave a comforting pasta dinner, give this recipe a try. Pair it with a crisp salad, crusty bread, and good company, and you'll have a meal that feels both effortless and indulgent.