**One Pot Pasta**

Prep Time 5 minutes

Cook Time 15 minutes

Total Time 20 minutes

Found in many places on the interwebs including theslowroasteditalian.com and damndelicious.com

Ingredients

* 1 pound spaghetti
* 1 (12.8-ounce) package smoked andouille sausage, thinly sliced
* 1 large onion, thinly sliced
* 3 cups halved grape tomatoes
* 2 cups fresh basil leaves, loosely packed
* 4 cloves garlic, thinly sliced
* Kosher salt and freshly ground black pepper, to taste
* 1 cup grated Parmesan

Instructions

* In a large stockpot or Dutch oven over medium high heat, combine spaghetti, sausage, onion, tomatoes, basil, garlic and 4 1/2 cups water; season with salt and pepper, to taste.
* Bring to a boil; reduce heat and simmer, uncovered, until pasta is cooked through and liquid has reduced, about 8-10 minutes. Stir in Parmesan.
* Serve immediately.