



Chef Winson Duong's Fresh Spaghettini with Super Simple Tomato Sauce

1 can	Tomatoes, san marzano, whole peeled, 28 oz
32 g	Butter, unsalted
12 g	Onions, yellow, small dice
2 g (about 1/2 tsp)	Sugar
6 g (about 1 tsp)	Salt

12 oz (about 2 servings)	Pasta, spaghettini (fresh, preferred)
1/2 bun	Basil
As needed	Parmesan cheese

- With a stick blender or with gloved hands, crush the tomatoes to create a rustic puree.
- In a sauce pot on medium high heat, melt the butter, and sweat the onions on medium heat for 10 minutes. The goal is to soften the onions and cook them until translucent; avoid achieving any color or caramelization.
- Add the tomatoes and its liquid.
- Bring the sauce to a simmer.
- Cook uncovered for 45 minutes. Stir occasionally.
- Season with salt, to taste. Depending on how much has evaporated, you may need to add more or less salt.
- Cook pasta according to the manufacturer's instruction.
- Meanwhile, heat up a single serving of the sauce (6 oz of sauce per 6 oz of fresh pasta) in a sauce pan.
- When the pasta is cooked, add the pasta and a bit of the water it was cooked in to the sauce.
- Grate about a 1/2 tablespoon of parmesan into the noodles and add about 4 torn leaves of basil into the pan.
- Toss the noodles, sauce, cheese, and basil together until thoroughly coated.
- Plate the pasta into a shallow bowl. Grate more parmesan cheese on top to finish.