



RECIPE

One Pot Spaghetti

Recipe Created For	Main Ingredient
Braiser	Pasta
Cook Time	Serving Size
Under 1 hour	4-6

RECIPE NOTES

Nothing easier than a one pot meal for an easy and quick weeknight meal! This One Pot Spaghetti recipe is not only simple and delicious, but is also packed with hardy vegetables so you don't need to worry about getting those servings of veggies in at meal time. Completely cooked in the versatile Cast Iron Braiser, the recipe combines radishes, green beans, artichokes, olives and arugula pesto amongst other ingredients. The medley of veggies combine effortlessly to make a flavoursome sauce that perfectly coats the pasta. The dish is finished with arugula, basil, parmesan and fresh mozzarella for that extra savouriness in every bite. Dinner made easy with this One Pot Spaghetti! This dish makes 4-6 servings and takes under 1 hour to make from start to finish. For an easy and delicious meal to serve at larger gathering, adjust the portions up and enjoy! Here are all the ingredients you need and steps to follow before tackling this recipe.

INGREDIENTS

- 3/4 lb (340 g) spaghetti
- 3 tbsp (45 ml) butter
- 3 garlic cloves, minced
- 1/2 lb (225 g) radishes, quartered
- 1/2 lb (225 g) green beans, trimmed
- 1/2 lb (225 g) cherry tomatoes, halved
- 1 cup (250 ml) artichoke hearts packed in oil, drained and coarsely chopped
- 1/2 cup (125 ml) pitted olives, halved
- 1/2 cup (125 ml) arugula pesto
- 1/2 cup (125 ml) grated Parmesan cheese
- 1 ball (250 g) fresh mozzarella, drained and torn into pieces
- 2 cups (500 ml) arugula
- Basil leaves

INSTRUCTIONS

Fill the [Braiser](#) with water and a pinch of salt; bring to a boil. Add the pasta and cook until al dente. Reserving 1 cup of the pasta cooking water, drain the spaghetti and toss with a drizzle of olive oil. Set aside.

Wipe out the Braiser and heat over medium-high heat. Add the butter and let melt. Add the garlic, radishes and green beans. Season with salt and pepper. Cook, stirring often, for 3 minutes.

Add the cooked pasta, tomatoes, artichokes, olives, pesto and half of the Parmesan. Toss to combine and add as much of the pasta cooking water as you would like. Season with salt and pepper to taste.

Stir in the mozzarella. Serve garnished with the remaining Parmesan, arugula, basil leaves and freshly ground pepper.

Reviews

SHOP

[Cook](#)
[Bake](#)
[Serve](#)
[Tools & Accessories](#)
[Specials](#)

DISCOVER

[About Us](#)
[Colours](#)
[Materials](#)
[Our Boutiques](#)
[Where to Buy](#)
[Careers](#)

CUSTOMER CARE

[FAQs](#)
[Care & Use](#)
[Warranty](#)
[Order Information](#)
[Returns](#)
[Contact Us](#)

MY ACCOUNT

[Login](#)
[Why Sign Up?](#)
[Order Tracking](#)
[My Wishlist](#)
[Find a Registry](#)

[Terms](#) | [Privacy Policy](#)

Canada



© 2022 All Rights Reserved.