

## Macaroni and Tomatoes

3/4 cup elbow macaroni  
1 tablespoon olive oil  
1/4 onion, chopped  
Pinch of kosher salt  
1 pint canned crushed tomato

In a large stockpot of salted water, boil the macaroni until just al dente (still slightly firm). Meanwhile in a large skillet, heat the olive oil and sauté the onion until softened. Add a pinch of salt. Add the tomatoes and cook down until just a little of the liquid remains. Add the drained macaroni and cook a few minutes until macaroni is well coated and most of the liquid is absorbed. Taste and adjust the seasoning.