

Dinner

One Pot Pasta

A pot, a spoon, and a sauce that forms as you stir



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

One pot pasta relies on a different rhythm from boiling a large pot of salted water and draining it. Here, the cooking liquid becomes the sauce, so starch, seasoning, and heat need to stay in balance. Use a broad heavy pot that can hold the pasta and its additions without spilling when you stir. Keep extra hot water ready: the stated amount is a useful starting point, but brands, pasta shapes, and burner strength change evaporation. Stir from the bottom frequently and taste the pasta near the lower end of the cooking window. Dense sauces need attention because they can stick before the noodles are tender. Add delicate ingredients and cheese near the end, then let the finished meal stand briefly so the sauce clings. These recipes favor familiar shapes and clear flavor combinations; they also include beans, fish, tofu, and turkey so one-pot pasta can serve several different evenings. Junction Table by CrownThrive, LLC presents this as a recipe development edition; these recipes have not been kitchen-tested. Read the entire recipe before starting, use the stated pan size or appliance capacity, and check doneness rather than relying only on the clock. Cooking times are estimates because equipment, ingredient size, and starting temperature vary. Taste before adding final salt, and use the substitution note to make one practical change at a time.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.



Tomato Basil Spaghetti - AI-generated realistic food artwork, not a photograph or tested result.

Tomato Basil Spaghetti

4 servings | Prep: 10 minutes | Cook: 18 minutes

Ingredients

- 12 ounces spaghetti
- 1 can crushed tomatoes, 28 ounces
- 3 cups water
- 1 onion, thinly sliced
- 3 garlic cloves, sliced
- 2 tablespoons olive oil
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{2}$ cup torn basil
- $\frac{1}{4}$ cup grated Parmesan

Method

1. In a wide 5-quart pot, combine spaghetti, tomatoes, water, onion, garlic, oil, salt, and pepper. Break spaghetti in half only if necessary to fit.

2. Bring to a boil over medium-high heat, then reduce to a steady simmer. Cook uncovered for 12–16 minutes, stirring and separating strands frequently.
3. Taste a strand for tenderness; add hot water $\frac{1}{4}$ cup at a time if sauce thickens before pasta softens. Stop when spaghetti is tender with a slight bite.
4. Remove from heat and let stand 2 minutes so the sauce settles. Fold in basil, divide among bowls, and sprinkle Parmesan over each serving.

Cook's tip

Stir from the bottom to prevent long strands from sticking in the thick tomato sauce.

Substitution

Use linguine of similar thickness; adjust liquid and time by tasting rather than the package clock.

Storage

Refrigerate shallow portions at 40°F or below within 2 hours. Eat within 3–4 days; reheat cooked leftovers to 165°F.

Ingredient allergen notes

wheat, milk

Chicken Orzo with Lemon and Peas

4 servings | Prep: 15 minutes | Cook: 25 minutes

Ingredients

- 1 pound boneless skinless chicken breasts, cut into $\frac{3}{4}$ -inch cubes
- 1 tablespoon olive oil
- 1 onion, chopped
- $1\frac{1}{2}$ cups dry orzo
- $3\frac{1}{2}$ cups low-sodium chicken broth
- 1 cup frozen peas
- 1 lemon, zested and juiced
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{4}$ cup grated Parmesan

Method

1. Heat oil in a 5-quart pot over medium-high heat. Add chicken, salt, and pepper; cook 5 minutes, stirring, then add onion and cook 3 minutes more.
2. Add orzo and broth, scraping the bottom. Bring to a simmer and cook uncovered 10–12 minutes, stirring often, until orzo is nearly tender.
3. Stir in peas and cook 2–3 minutes until hot. Check several chicken pieces for 165°F and add a little hot water if the orzo needs more liquid.
4. Remove from heat and stir in lemon zest, 2 tablespoons lemon juice, and Parmesan. Rest 2 minutes before serving, offering the remaining juice separately.

Cook's tip

Orzo settles quickly; stir regularly with a flat-ended spoon to reach the bottom corners.

Substitution

Replace peas with finely chopped broccoli added 5 minutes before the end.

Storage

Refrigerate shallow portions at 40°F or below within 2 hours. Eat within 3-4 days; reheat cooked leftovers to 165°F.

Ingredient allergen notes

wheat, milk

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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Watch the pot become the sauce

Let pasta cook alongside the ingredients that shape its sauce. One Pot Pasta offers tomato basil spaghetti, broccoli cheddar shells, lemon artichoke penne, and nine other combinations, including beans, mushrooms, fish, turkey, and tofu. The technique notes show how to watch liquid levels, stir to keep pasta moving, and finish dairy away from a hard boil. Measured steps explain when to add vegetables and how to adjust moisture if the pasta needs longer. Suggested menus and shopping guidance help choose a starting point. This Junction Table collection by CrownThrive, LLC makes the cooking process part of the flavor, with clear attention to the contents of one pot.

- Simmer spaghetti directly in tomatoes and water while separating the strands.
- Add broccoli partway through shell pasta cooking and melt cheddar off the heat.
- Finish artichoke penne with lemon, Parmesan, and parsley after simmering.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Lemon Artichoke Penne

AI-generated realistic food artwork