Giada's Pasta with Carrots and Peas
From the Kitchen of Deep South Dish

1 pound of linguine or spaghetti pasta
3 tablespoons of extra virgin olive oil
1/2 of a large onion, chopped
2 garlic cloves, minced
1 carrot, diced
Kosher salt and freshly cracked black pepper, to taste
1 (6 ounce) can of tomato paste
1/2 teaspoon Italian seasoning
1 teaspoon dried basil
1/8 cup dried parsley
1 cup of frozen peas, thawed
1/2 cup grated Parmesan cheese

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook to al dente. Reserve at least 3 cups of the pasta water when you drain it.

Meanwhile, heat the oil in a large nonstick frying pan over medium heat. Add the onion, garlic, carrots, salt, and pepper. Cook until tender, about 8 minutes. Add the tomato paste and 1/2 cup of the hot pasta water. Stir to blend in the tomato paste and create a sauce, adding more pasta water if necessary. Stir in the Italian seasoning, basil and parsley.

Gently fold in the cooked and drained pasta and the peas; add the Parmesan, and any of the additional pasta water as needed. Transfer to a platter and serve immediately.

Source: http://deepsouthdish.com

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