

CopyCat Carrabba's Italian Grill Linguine Positano

Ingredients

1 lb. Linguine
3 tbsp. Extra Virgin Olive Oil
3 cloves Garlic, thinly sliced
1- 15(ounce) can Fire Roasted Diced Tomatoes
 $\frac{1}{4}$ c. Fresh Basil, chopped
 $\frac{1}{4}$ c. Grated Pecorino Romano Cheese (optional)

Directions

Cook the pasta according to package directions in a large pot until al dente; drain.

While the pasta is cooking, add oil to a large nonstick skillet along with the garlic and saute for 1-2 minutes.

Next, add the tomatoes and basil and allow to heat through. Add the cooked linguine to the skillet; then toss to coat. Add grated cheese if desired to your liking.