

CopyCat Olive Garden Capellini Pomodoro

Ingredients

1 pound angel hair pasta (capellini, thin spaghetti)
2 pounds roma tomatoes
1/3 cup fresh basil leaves (approximately 15 leaves)
1 Tablespoon balsamic vinegar
1 Tablespoon olive oil
1 garlic clove minced
1/2 teaspoon salt
1/2 cup tomato sauce (or marinara) more or less as desired

Directions

Cook the pasta in a large pot of salted, boiling water as per package directions until al dente. Drain and set aside.

While the pasta is cooking, make the bruschetta mixture. Finely dice the tomatoes, discarding the seeds and insides.

Combine the tomatoes with the balsamic, olive oil, garlic, and salt. Add the tomato sauce or marinara. Toss to combine and season to taste. (If using a plain tomato sauce, you may need to add extra salt, garlic, and basil than you would using a marinara).

Once the pasta is drained, quickly heat the tomato bruschetta mixture in the same pot until just warm, approximately 3-5 minutes. Do not cook too long as the goal is just to warm, not to break down the tomatoes. Remove from heat and stir in the basil.

When ready to serve, scoop the tomato mixture on top of the pasta. Garnish with more fresh basil and Parmesan if desired. Serve.