

# CopyCat The Cheesecake Factory Basil Pasta

## Ingredients

2 tbsp fresh basil, chopped  
5 tbsp olive oil, divided  
3 oz tomatoes, canned, diced  
2 cloves garlic, minced  
salt and ground black pepper, to taste  
 $\frac{1}{2}$  tsp cayenne pepper  
8 oz penne pasta, cooked, cooled  
1 chicken breast, cut in half

To serve:

Parmesan cheese, grated or powdered  
 $\frac{1}{3}$  cup mozzarella cheese, fresh, diced  
pesto sauce\*, (see Recipe Notes for Recipe)

## Directions

Combine basil and 1 tablespoon of olive oil in a bowl. Set aside.

Heat 2 tablespoons of oil on a skillet on medium high heat.

Season chicken breast with salt and pepper and sear on both sides until cooked through and golden brown.

Once done, set aside in a warm area.

In the same skillet, saute garlic with remaining olive oil until fragrant or golden brown.

Add basil-oil mixture, cayenne pepper, and tomatoes. Saute briefly.

Reduce heat to low and let the mixture simmer for a few

minutes until slightly reduced for about 5 minutes.

Season to taste with salt and pepper. Adjust seasoning as desired.

Add your pasta and toss to combine. Turn off the heat.

Slice the chicken breast and arrange your plating.

Sprinkle with shredded parmesan and diced mozzarella, drizzle with pesto sauce, and top with chicken breast.