

Try this fantastic knock off version of the Carrabba's Pic Pac Sauce. It's quick and sure to please!



Ingredients:

1 cup canned chopped or diced tomatoes (with juices). Use the cans with oregano, basil, and garlic added for an extra burst of flavor.

2 Tablespoons extra virgin olive oil

2 Tablespoons large sliced garlic (or more to taste). A mandoline works great for making thin slices.

Pinch of kosher salt (or more to taste)

Pinch of crushed black pepper (or more to taste)

Large pinch of basil (medium chopped)

Pasta of your preference. Our favorite is using a vegetable spiral slicer to turn zucchinis into a thin spaghetti-like shape.

Directions:

Place tomatoes with their juices in a sauté pan. Place the garlic and extra virgin olive oil into a separate sauté pan and heat together on low, stirring occasionally. Cook to soften garlic and release its flavor into the oil. Do not brown garlic or it will over cook. Let garlic and oil mixture cool.

Add the tomatoes with their juices mixture along with the salt and pepper to the garlic and oil pan. Stir until thoroughly mixed. Add the basil and stir again. Heat shortly at medium low.

Follow instructions on pasta and toss with the sauce. If you're using zucchini instead of pasta, add to sauce mixture and heat just until they begin to get soft. Toss, serve and enjoy!