

Spinach Linguine with Olive Oil and Garlic

Ingredients:

24 oz Spinach Linguine
12 tbsp extra-virgin Olive oil
1½ cup chopped fresh Basil, divided
6 garlic Cloves, minced
½ tsp dried crushed red Pepper
1 cup dry white Wine
2 cups grated Pecorino Romano cheese, divided

Preparation:

Cook linguine in a large pot of boiling salted water until just tender but still firm to the bite.
Drain, reserving 1 cup pasta cooking liquid.
Return pasta to the same pot.
Meanwhile, heat olive oil in a heavy large skillet over medium-high heat.
Add half the basil, garlic and red pepper; stir 1 minute.
Add wine and boil until slightly reduces, about 3 minutes.
Add mixture from skillet, remaining basil, and 1 cup cheese to pasta.
Toss over medium heat until sauce coats pasta, adding reserved pasta liquid by ¼ cupfuls if dry.
Season with red pepper.
Transfer to bowl.
Sprinkle with remaining cup of cheese.