

Pasta with Tomato and Walnut Pesto

Servings: 4

Source: Bon Appetit July 2016

Ingredients

- $\frac{2}{3}$ cup walnuts
- 2 pints cherry tomatoes, halved
- 2 tbsps plus $\frac{1}{3}$ cup olive oil, plus more for drizzling
- kosher salt
- 6 oil-packed anchovies, coarsely chopped
- 2 garlic cloves, coarsely chopped
- 1 tsp finely grated lemon zest
- $\frac{1}{4}$ tsp crushed red pepper flakes
- $\frac{1}{2}$ oz (about $\frac{1}{2}$ cup) Parmesan Cheese, finely grated plus more for serving
- 1 tsp freshly ground black pepper
- 12 oz spaghetti
- $\frac{1}{2}$ cup, packed basil leaves

Method

Preheat oven to 350. Toast walnuts on a rimmed baking sheet, tossing once, until slightly darkened, 8-10 minutes. Let cool.

Heat broiler. Toss tomatoes with 2 tbsp oil on a rimmed baking sheet; season with salt. Broil, tossing once, until tomatoes are blistered and have released some of their liquid, 5-7 minutes. Let cool.

Pulse anchovies, garlic, lemon zest, red pepper flakes, and $\frac{1}{2}$ oz Parmesan in a food processor until finely ground.

Add walnuts and half of tomatoes, then, with motor running, stream in $\frac{1}{3}$ cup oil; process just until combined. Season with salt. Transfer pesto to a large bowl and stir in black pepper.

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving $\frac{1}{2}$ cup pasta cooking liquid.

Transfer pasta to bowl with pesto and add a splash of pasta cooking liquid. Toss, adding more cooking liquid as needed, until sauce coats pasta. Add basil and remaining tomatoes.

Divide among bowls; top with more Parmesan and black pepper and drizzle with oil.

Notes

Pesto can be made 1 day ahead. Cover and chill.