

Spaghetti with Walnut Pesto

Swick

Makes 6 servings | Active Time: 20 minutes | Total Time: 40 minutes

Making the Dish

Grind the walnuts in a food processor until chopped but not overprocessed (avoid mincing or forming a paste).

Cook pasta in a large pot until almost al dente; drain and reserve one cup of cooking water.

In a very large sauté pan, cook the nuts, garlic, and parsley in the olive oil over low heat until the garlic is soft, about 8-9 minutes.

Add pasta and gently mix to combine with sauce.

Add as much of the reserved cooking water as you need to get the sauce consistency you like—probably 1/4 to 1/2 cup.

If using cheese, add pecorino to pasta and serve immediately.

Step 1: Making the Dish

- 3/4 cup walnuts
- 1 pound spaghetti or linguine
- 6 quarts water
- 2 large cloves garlic, finely chopped
- 2 tablespoons chopped fresh Italian parsley
- 1/2 cup extra-virgin olive oil
- 2 tablespoons salt
- 1 cup (1/4 pound) freshly grated pecorino cheese (optional)