

Spaghetti with Tomato and Walnut Pesto by Bon Appetit Magazine



INGREDIENTS

- $\frac{1}{3}$ cup walnuts
- 2 pints cherry tomatoes, halved
- 2 tablespoons 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 teaspoon finely grated lemon zest
- $\frac{1}{4}$ teaspoon crushed red pepper flakes
- $\frac{1}{2}$ ounces Parmesan, finely grated (about $\frac{1}{2}$ cup), plus more for serving
- 1 teaspoon freshly ground black pepper
- 12 ounces spaghetti
- $\frac{1}{2}$ cup (packed) basil leaves

RECIPE PREPARATION

- 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.
- **Do Ahead:** Pesto can be made 1 day ahead. Cover and chill.