



GARDEN PESTO SAUCE MAKES
ENOUGH TO SAUCE 2 POUNDS OF PASTA

Pesto works with most pasta shapes—everything from linguine to penne. As with traditional pesto, this one is quite thick, so make sure to reserve some of the pasta cooking water to help thin it out.

- 1/3 cup** slivered almonds, toasted
- 2 cups** packed fresh basil
- 1/2 cup** packed fresh parsley
- 1 pound** plum tomatoes, cored and seeded
- 1/4 cup** drained capers
- 3 anchovy** fillets, rinsed and drained
- 3 garlic** cloves, peeled
- 1/2 teaspoon** red pepper flakes
- 1/2 cup** finely grated Pecorino cheese
- 1 tablespoon** lemon juice
- 1/3 cup** extra-virgin olive oil
- Salt and pepper

1. Pulse almonds in food processor or blender until finely chopped. Add basil, parsley, tomatoes, capers, anchovies, garlic, pepper flakes, and Pecorino and blend until smooth. With machine running, add lemon juice, then add oil in steady stream until emulsified. Season with salt and pepper.

2. Toss pesto with cooked pasta and reserved pasta cooking water, if necessary, and serve.