



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, gar-
lic, 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.