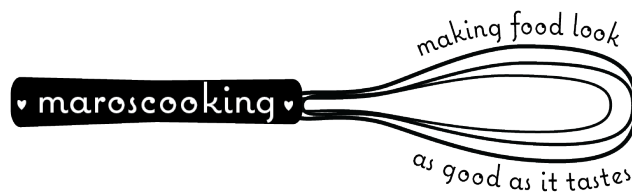


Spaghetti with Sun-Dried-Tomato-Almond Pesto

Ingredients to serve 4-6:

- ¾ cup sun-dried tomatoes (about 5 ounces)
- ⅔ cup roasted almonds
- 3 large garlic cloves
- ½ cup grated parmigiano reggiano, plus more for serving
- 1 cup extra-virgin olive oil, plus extra for drizzling
- 1 teaspoon crushed red pepper, adjust to taste
- Kosher Salt and freshly ground pepper
- 1 cup cup fresh bread crumbs
- 2 tablespoons butter
- 1 lb spaghetti
- 4 tablespoons chopped parsley
- 1 bunch chopped basil, plus leaves for garnish



Directions:

In a food processor, combine garlic, almonds, sun-dried tomatoes, parmigiano and process until all ingredients are finely ground. With motor running, add olive oil to mixture until consistency is smooth and somewhat liquid, but not runny. Season with salt and pepper and crushed red pepper if using.

In a medium skillet, heat the butter, add fresh breadcrumbs and toast on low until golden, stirring constantly to insure even toasting. Remove from heat and stir in a tablespoon of reserved parsley.

Cook spaghetti according to directions to al dente, reserving about a cup of pasta water.

Drain pasta and mix in pesto along with reserved cooking water to smooth consistency. Stir in remaining herbs and sprinkle toasted breadcrumbs on top, garnish with basil leaves. Drizzle with additional olive oil if desired and extra cheese for serving. Enjoy!