

# Spaghetti with Walnuts, Spinach, Tomato & Garlic Breadcrumbs

## Ingredients

- ¼ tsp. Kosher salt
- ½ cup extra-virgin olive oil
- 2 cloves garlic, minced
- 2 ½ cups fresh coarse breadcrumbs
- ¼ tsp. freshly ground black pepper
- ½ cup walnuts, toasted
- ¾ lb. dried spaghetti
- 1 cup fresh spinach, stemmed
- ¼ tsp. crushed red pepper flakes
- 1 pt. cherry tomatoes, halved
- 6 Tbsp. chopped fresh flat-leaf parsley

Servings: 4

## Method

1. Set a large pot of salted water over high heat and bring to a boil. Heat 2 Tbsp. of the oil and half the garlic in a heavy skillet over medium-high heat until the garlic is fragrant but not brown, about 30 seconds. Turn the heat to medium, toss in the breadcrumbs, season with salt and pepper, cook, stirring often, until the crumbs brown, 6 to 10 minutes. Transfer to a medium bowl and stir in the pine nuts.
2. Add the pasta to the water and cook per the directions. Drain.
3. Add 2 Tbsp. of the oil to the skillet and cook the remaining garlic and the red pepper flakes until the garlic is fragrant, about 30 seconds. Add the tomatoes, season generously with salt and pepper, and sauté for 5 minutes. Fold in the spinach & all but 2 Tbs. of the parsley.
4. Place drained pasta in a large serving bowl, and toss with the tomato mixture, half of the breadcrumbs, and 2 Tbsp. of the olive oil. Drizzle each serving with ½ Tbsp. of the remaining oil and sprinkle with the remaining breadcrumbs and parsley. Serve immediately.

*Calories 850; Fat 39g; Sodium 800 mg.*

