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

1/4 tsp. freshly ground black pepper

½ cup walnuts, toasted

3/4 lb. dried spaghetti

1 cup fresh spinach, stemmed

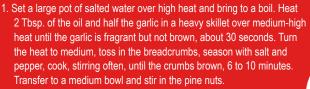
1/4 tsp. crushed red pepper flakes

1 pt. cherry tomatoes, halved

6 Tbsp. chopped fresh flat-leaf parsley

Servings: 4

Method



- 2. Add the pasta to the water and cook per the directions. Drain.
- 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.

