

Broccoli-Walnut Pesto Pasta

Serves 4-6

(NYT)

- Kosher salt
- 4 C broccoli florets (290 g from 2 heads)
- 450 g cut pasta, such as medium shells
- 1 large garlic clove, smashed
- 2 packed cups fresh mint (or basil) leaves (about 58 g)
- Black pepper
- 118 ml extra-virgin olive oil, plus more for serving
- 1 lemon, zested and juiced
- Parmigiano-Reggiano, for serving
- 63 g walnuts, chopped



1. Bring a large saucepan of water to a boil over **high heat**.
2. Add **72 g salt**, then add the **broccoli**. Cook, stirring occasionally, until bright green and just tender, **about 5 minutes**. Use a slotted spoon to transfer to a food processor; keep the water boiling.
3. Drop the **pasta** into the boiling water and cook according to the package's directions for al dente. Reserve **120 ml pasta cooking water**.
4. Meanwhile, add the **garlic** to the broccoli and pulse, scraping the bowl occasionally, until smooth.
5. Add the **mint**, **1 tsp salt** and $\frac{1}{2}$ **tsp pepper**. Pulse until smooth, then add the **oil** with the machine running.
6. Drain the pasta well and transfer to a large bowl. Stir in the pesto.
7. Add **2 T lemon juice** and $\frac{1}{2}$ **tsp each salt** and **pepper** and toss until the pasta is evenly coated. If the mixture seems thick, fold in the reserved pasta water, 1 T at a time. The mixture will thicken as it cools, so you want it to be saucy. Season to taste with salt and pepper.
8. Divide among serving dishes and top with **lemon zest**, then grate **cheese** over.
9. Sprinkle with the **walnuts**, grind more **black pepper** on top, then drizzle with **olive oil**.
10. Serve hot, warm or room temperature.

TIP

The pasta with the pesto will keep in the refrigerator for up to 3 days. Garnish with the lemon zest, cheese, walnuts, pepper and oil right before serving.