

Olive-walnut pasta

Adapted from New York Times Cooking

Yield: 4 servings

Ingredients:

- 1 pound short pasta (like penne, rotini, farfalle)
- ½ cup extra-virgin olive oil
- 1-1/4 cups chopped walnuts
- 1-1/4 cups Castelvetrano olives (or mixed green olives), pitted and chopped or torn
- 1 small garlic clove (or ½ tsp jarred minced garlic)
- 1 lemon, zested and juiced (about 3 T juice)
- Salt and pepper

Instructions:

1. Bring a large pot of salted water to a boil. When the water's boiling, add the pasta and cook according to package directions until al dente. Reserve 1 cup of pasta water, then drain.
2. While the pasta's cooking, in a large Dutch oven, stir together the olive oil, walnuts and olives. Set over medium heat and cook, stirring often, until fragrant and the walnuts are toasted, 3 to 5 minutes. Turn off the heat, finely grate in the garlic clove and season with 1½ teaspoons salt and a few grinds of black pepper. Stir to combine.
3. Add the pasta and ¼ cup pasta water to the walnut mixture. Cook over medium-low, stirring and adding pasta water as needed, until the pasta is well coated. Remove from heat and stir in half the lemon zest and all the lemon juice. Season to taste with salt and pepper and more lemon zest.