



Kana Okada

### **Farfalle with Zucchini and Parsley-Almond Pesto**

**SERVINGS: 4, PREP TIME: 30 mins, TOTAL TIME: 30 mins**

#### Ingredients

- 1 pound farfalle (Bow tie)
- 1 garlic clove
- 1/3 cup unsalted roasted almonds
- 1 1/2 cups flat-leaf parsley leaves
- 1/2 cup plus 1 tablespoon extra-virgin olive oil
- 1/4 cup freshly grated Parmigiano-Reggiano cheese
- Kosher salt and freshly ground pepper
- 1 pound zucchini, halved lengthwise and sliced crosswise 1/8 inch thick (2 medium)
- 1 pinch of crushed red pepper

#### DIRECTIONS

**1.**

Bring a large pot of salted water to a boil. Add the farfalle and cook until it is al dente. Drain the farfalle.

**2.**

Meanwhile, in a food processor, pulse the garlic clove until it is finely chopped. Add the almonds and pulse until they are coarsely chopped. Add the parsley and 1/2 cup of the olive oil and process until the parsley is finely chopped. Add the Parmigiano-Reggiano cheese and pulse just until the pesto is combined. Season with salt and pepper and scrape the pesto into a large, shallow serving bowl.

**3.**

In a large skillet, heat the remaining 1 tablespoon of olive oil until shimmering. Add the zucchini and cook over moderately high heat until tender and browned in spots, about 5 minutes. Add the crushed red pepper and season with salt and pepper. Transfer the zucchini to the bowl with the pesto. Add the farfalle, toss well and serve.