



Fresh Tomato and Toasted Almond Spaghettini

This is the kind of pasta we enjoy on a hot day! Make the sauce a couple of hours ahead of time, cover and allow to stand to meld the flavours. The spaghettini is perfect as a first course with barbecued leg of lamb or chicken or fish. So quick and easy allowing you to lay back and read a good book! You can easily double the recipe too!

Makes 4 “Primi” (First Course) Servings

6 Tbsp. slivered almonds, toasted**
1/2 cup chopped peeled plum tomatoes,** (in-season, not hothouse)
1/3 cup EVOO (use the best you have)
2 Tbsp. capers, packed in salt, rinsed well
1 Tbsp. fresh lemon juice
1 clove garlic
1/4 tsp. salt
1/2 lb. spaghettini or Angel Hair pasta
1/4 cup chopped Italian parsley
2 Tbsp. grated Parmigiano Reggiano or Grana Padano

****Click here to see how to toast the almonds.**

****Click here to see how to peel the tomatoes.**

When the almonds are cool, mash the garlic together with the salt; combine the almonds, garlic-salt mixture, tomatoes, EVOO, capers & lemon juice. Set aside until you are ready to make the spaghettini.

Bring a large pot of water to a boil. Add 1 – 2 Tbsp. salt, then add the spaghettini & cook until it is al dente, checking for doneness about 2 minutes before the package says; drain & toss the hot spaghettini with the tomato-almond mixture, add the parsley & cheese; toss & serve immediately.

Phyllis

