



**Sustainable Solano**  
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

## Broiled Tomato-Walnut Pesto

2/3 cup walnuts

1 pint cherry tomatoes

1/3 cup olive oil + about 2-3 T. extra for drizzling

Kosher salt

6 oil-packed anchovies, coarsely chopped

2 garlic cloves, chopped

1 t. grated lemon zest

¼ t. crushed red pepper flakes

½ oz. Parmesan, finely grated (about ½ cup) + more for serving

1 t. ground black pepper

Optional: Basil, for topping / garnish

Preheat oven to 350. Toast walnuts on a rimmed baking sheet, tossing once, until slightly darkened, 8-10 minutes. Let cool.

Heat broiler. Toss tomatoes with 1 T. olive oil on a rimmed baking sheet and season with salt. Broil, tossing once, until tomatoes are blistered and have released some of their liquid, 5-7 minutes. Let cool.

Pulse anchovies, garlic, lemon zest, red pepper flakes and ½ oz. Parmesan in a food processor until finely ground. Add walnuts and tomatoes. With motor running, stream in 1/3 cup oil. Process just until combined. Season with salt and pepper.

If using for pasta, keep about ½ cup of pasta cooking liquid to add to pasta and pesto mixture. Add as needed until sauce coats pasta. Top finished dish with basil, Parmesan and another drizzle of olive oil.

Makes enough for 12 oz. pasta. It's also great on grilled zucchini, summer squash and bell peppers!

Recipe adapted from *Bon Appetit*.

**Buy local! Get produce for this recipe from small Solano County farms.**  
Visit <http://sustainablesolano.org/local-food/> for resources and information.