

## Walnut and Mushroom Pesto

Yields 4 servings



### Ingredients

- ½ pound spaghetti or pasta of choice
- 5 tablespoons olive oil, divided
- ¾ cup walnuts, coarsely chopped
- 1 garlic clove
- 1/3 cup parsley, freshly chopped
- ½ tablespoon dried rosemary
- 1-1 ½ pounds crimini mushrooms, stemmed and quartered (about 2 containers)

### Directions

1. Cook the pasta according to package instructions, reserving the pasta water while draining. Toss the drained pasta with 2 tablespoons of olive oil (to prevent sticking) and set aside.
2. Pulse the walnuts, garlic, parsley, and rosemary in the food processor until coarsely chopped. Add the mushrooms and pulse until the mushrooms are finely chopped, being careful not to turn it into a paste.
3. Heat the remaining oil in a 12-inch skillet over medium-low heat. Once the oil is shimmery, add the pesto and cook until browned.
4. Add the pasta and toss to coat. If the pasta and pesto seem dry, add the reserved pasta water, one tablespoon at a time until moistened. Serve immediately.