

## **Pasta with Garlic Walnut Sauce**

- 1 lb pasta, cooked al dente in salted water
- 1 T unsalted butter
- freshly grated Parmigiano-Reggiano
- finely diced coloured sweet pepper and tomato as garnish

## **Garlic Walnut Sauce**

- 3 ounces walnuts, finely chopped
- 3 large garlic cloves, very finely chopped
- 1/4 c olive oil
- sea salt and freshly ground black pepper
- 3/4 c [homemade breadcrumbs](#)
- 1/2 cup milk

Combine the breadcrumbs and the milk. Process or blend all sauce ingredients for 1-2 minutes.

Transfer well drained pasta to a warmed bowl, reserving some pasta water. Thin the sauce with a little pasta water. Add the butter and sauce to the pasta. Garnish with cheese, sweet pepper and tomato. Serves 6.

**Jittery Cook**