

PENNE WITH TRAPANESE PESTO

(slightly adapted from [The Spiffy Cookie](#))

2 cups cherry or grape tomatoes
1/3 cup almonds, lightly toasted
1 clove garlic
12 basil leaves
1-2 anchovies filets (or to taste)
2 tsp capers
1 pinch crushed red pepper
1/4 cup freshly grated Parmesan cheese
3 Tbsp extra-virgin olive oil
1 pound whole wheat penne pasta
Coarse salt and freshly ground pepper

In a food processor, combine the tomatoes, almonds, garlic, basil, anchovies, capers, crushed red pepper, cheese, and a good pinch of salt and pepper. Pulse a few times to get it going. With the motor running, add the oil in a thin stream. Taste it. Add a little more salt if needed.

Meanwhile, cook your pasta in a large pot of salted water until al dente. Drain and return to pot. Pour the pesto over the pasta and toss to combine. Store whatever is left in a sealed container in the fridge for a week. Serve with more cheese and basil.