

Red Pepper Linguine with Walnuts

Serves 4

2-3 large red bell peppers (1 ½ lb.), cored, seeded, and cut into 1 inch pieces

½ cup water

¾ teaspoon salt

¼ teaspoons freshly ground black pepper

3 tablespoons extra virgin olive oil

12 ounces linguine

1 tablespoon olive oil

1 medium onion, chopped

½ cup walnut pieces

5 garlic cloves, crushed and finely chopped

½ teaspoon salt

¼ teaspoons freshly ground black pepper

2 tablespoons coarsely chopped fresh parsley

2-3 tablespoons freshly grated Pecorino Romano cheese

Bring 4 quarts of salted water to a boil in a large pot.

Drop the bell peppers into a saucepan with the ½ cup water. Bring to a boil, cover, and boil gently for 10 minutes.

Push the peppers and their cooking liquid through a food mill and return to the saucepan. (You should have 1 ¾ cups.) Add the salt, pepper and olive oil and stir well with a whisk. Set aside in the saucepan.

Add the linguine to the boiling water, stir well and cook for about 8 minutes, until tender but slightly al dente.

While the linguine is cooking, heat the tablespoon of oil in a skillet. When it is hot, add the onion, walnut pieces, and garlic and sauté over medium heat for about 2 minutes, until the onion begins to brown. Transfer the mixture to the bowl in which you will serve the linguine and stir in the salt, pepper and parsley.

Scoop out ½ cup of the pasta water and add it to the bowl, then drain the linguine. Add the linguine to the bowl and mix well.

Bring the red pepper sauce to a boil and divide it among four large plates. Mound the linguine in the center of each plate, sprinkle with the cheese and serve immediately.