

Pasta with Roasted Broccoli and Almond Tomato Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		kosher salt
1/2	cup	blanched almond
1	head	broccoli - 1.5" pieces
		freshly ground black pepper
12	ounces	bucatini
2	cloves	garlic
1/2	cup	extra virgin olive oil
1	cup	lightly packed fresh basil
28	ounces	whole san marzano tomatoes

Preheat the oven to 450. Bring a large pot of salted water to a boil. Put 2 pieces of foil side by side on a baking sheet. Put almonds on one and broccoli on the other. Roast in oven until almonds are lightly toasted, about 7 minutes. Remove foil with almonds. Continue with broccoli until tender, about 7 more minutes. Season broccoli with salt and pepper and transfer to a large bowl.

Cook pasta.

Pulse almonds in food processor until finely chopped; with the motor running, add the garlic and process until finely chopped. Drizzle olive oil and process until blended. Add basil and pulse until smooth; transfer to bowl with broccoli.

Put the tomatoes and half of their juice (about 1 cup) in the food processor and pulse until pureed. Add to the bowl with the broccoli and stir. Add 1 tspn salt and 1/2 tspn pepper. Drain pasta and toss with sauce.