

Farro Spaghetti With Fresh Tomatoes and Marcona Almonds



From Whole Living

A no-cook tomato sauce is all about allowing the different ingredients to soak up one another's flavors. Let this one sit for at least an hour -- even three, if you've planned ahead. If your tomatoes are super ripe, skip the knife and tear them to pieces with your hands. (Whole-wheat noodles can sub in for the farro ones.)

<http://www.marthastewart.com/180970/farro-spaghetti-fresh-tomatoes-and-marcona-almonds>

Serves: 4

Ingredients

3 large tomatoes (about 2 pounds), cored and coarsely chopped
2 cloves garlic, thinly sliced
1/2 cup extra-virgin olive oil
1/2 teaspoon red-pepper flakes
1/2 cup fresh basil leaves, torn if large, plus more for garnish
Coarse salt
10 ounces farro spaghetti
1/3 cup chopped marcona almonds, for garnish

Directions

1. Combine tomatoes, garlic, oil, pepper flakes, basil, and a pinch of salt in a medium bowl and set aside for at least one hour.
2. Cook pasta in well-salted water according to package directions. Drain and return pasta to pot. Add tomato sauce and toss to combine.
3. Top each serving with almonds and basil.

Cook's Note

If you can't find marcona almonds, try sauteing 1/3 cup chopped blanched almonds in 1 tablespoon olive oil until fragrant and lightly golden, then season with salt.