

Pasta with Walnuts, Gorgonzola and Ciabatta Crumbs

Description

Panera Ciabatta bread makes delightfully toasty bread crumbs that add a homemade touch to this herb-infused pasta dish rich with Gorgonzola and crunchy walnuts.



Tip

To quickly cut basil into strips, stack 3 to 4 leaves at a time, roll up the stack like a cigar and slice across the cigar into thin strips (also known as chiffonade).

Ingredients

- 1 hunk Panera Ciabatta, about 3" square
- 1 pound linguine
- ¾ cup coarsely chopped walnuts
- 1/3 cup extra-virgin olive oil
- 1 tablespoon minced garlic
- 3 tablespoons butter
- 1 tablespoon drained small capers
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 8 fresh basil leaves, cut into thin strips
- ½ cup crumbled Gorgonzola cheese

Directions

Tear hunk of Panera Ciabatta into pieces and pulse in a food processor into coarse crumbs (about 1 cup)

Bring a large pot of salted water to a boil. Add pasta and cook until just tender, 7 to 10 minutes. Drain, reserving about 1/2 cup of the cooking water.

Meanwhile, toast walnuts in a large deep skillet over medium heat until fragrant, about 5 minutes, shaking pan often to prevent burning. Remove and set aside.

Heat oil in same skillet over medium heat. Add bread crumbs and cook until toasted and golden brown, about 5 minutes. Add garlic and cook 1 minute. Add butter, capers, walnuts and pasta, tossing to coat, and add enough reserved cooking water so the walnuts cling to the pasta (a couple of tablespoons should do it). Season with salt and pepper.

Divide among plates, and top with the basil and Gorgonzola.

Serves 6

Prep: 5 mins

Cook: 20 mins