

Kale and Walnut Pasta

By [Naz Deravian](#)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

Time 30 minutes

Level

Rating 4 ★★★★★ (74)

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INGREDIENTS

Yield: 4 to 6 servings

1 cup (4 ounces) walnuts,
chopped into bite-size pieces

1/3 cup extra-virgin olive oil,
plus more as needed

Kosher salt (such as Diamond
Crystal) and black pepper

PREPARATION

Step 1

Place the walnuts in a large pan (12-inch) with a lid, and turn the heat up to medium. Toast the walnuts, stirring occasionally, until just fragrant, about 3 minutes, taking care not to burn them. Add 1 tablespoon of the olive oil, season with salt and pepper, give a stir for 1 minute and transfer to a

6 large garlic cloves, chopped
¼ to ½ teaspoon (or to taste)
red-pepper flakes

2 bunches curly kale or 3
bunches Tuscan kale, stems
removed, leaves chopped into
1½-inch pieces

1 pound spaghetti

1 large lemon, halved

Grated pecorino or Parmesan,
to serve

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small bowl. Wipe out the pan to make sure there aren't any walnut pieces remaining.

Step 2

Bring a large pot of well-salted water to a boil for the pasta. Add the remaining olive oil and the garlic to the pan and cook over low, stirring occasionally, until fragrant, about 2 minutes. Add the red-pepper flakes, stir and cook until fragrant, about 30 seconds to 1 minute. Increase heat to medium, add the kale to the pan in batches, using tongs to turn and wilt the kale in the garlicky oil, and season with salt and pepper.

Step 3

Once all the kale is in the pan, reduce the heat to medium-low and cover. Add the spaghetti to the pot of water at this point and cook until al dente, according to package directions. As the spaghetti cooks, add a couple of ladles of the starchy pasta water to the kale to help it wilt down.

Step 4

Squeeze half of the lemon over the kale and toss. Taste the kale and add more lemon juice and salt and pepper to taste, being mindful that you'll also be adding the salty pecorino or Parmesan.

Step 5

Once the pasta is cooked, set the pot next to the pan and use tongs to transfer the spaghetti to the kale. Ladle in more of the starchy water if the pan seems dry, and toss well until the pasta is glossy and silky. Add half of the walnuts and some grated cheese (about 3 tablespoons). Taste and drizzle with a little more olive oil and another squeeze of lemon, if you like. Remove from the heat, shower with more

grated cheese, top with the remaining walnuts and serve.

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mmkms 1 hour ago

This would be delicious with broccoli rabe. Add cannellini beans for protein and sun dried tomatoes for a flavor boost.

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Judy D 1 hour ago

can you substitute spinach

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Lindsay 1 hour ago

Any green will be fine. I add baby spinach to many of the pasta, rice, grain dishes I make. Even arugula works!

[Is this helpful?](#) 7

Mardale Bee 1 hour ago

For those like me who can't eat walnuts, I recommend hazelnuts, left whole or lightly crushed