

**Fettuccine with Tomatoes, Fennel, Olives, and Walnuts** (“Fields of Greens” Annie Somerville)

*Early fall brings vine-ripened tomatoes at their peak as well as treats like freshly harvested walnuts. Here the new nuts and tasty black olives add flavor and texture to the tomatoes and fennel. If Golden Jubilee or yellow tomatoes are available, be sure to include them; they’re a colorful addition to this flavorful pasta.*

¼ cup walnut pieces, toasted  
1 ½ lbs tomatoes, cored and seeded  
10 Nicoise or Gaeta olives, pitted and coarsely chopped  
3 Tbsp extra virgin olive oil  
salt and pepper  
1 medium-size or 2 small fennel bulbs, quartered lengthwise, cored, and sliced, about 1 ½ cups  
¾ tsp ground fennel seed  
3 garlic cloves, finely chopped  
½ lb fresh fettuccini  
2 Tbsp chopped Italian parsley  
grated parmesan cheese

Chop or break the toasted walnuts into small pieces with your hands. Set a large pot of water on the stove to boil.

Cut the tomatoes into large pieces and toss with the olives, 2 Tbsp of the olive oil, ½ tsp salt, and a few pinches of pepper. Set aside to marinate.

Heat the remaining Tbsp of olive oil in a large sauté pan and add the fennel slices, ground fennel, ¼ tsp salt, and a few pinches of pepper. Saute over medium heat until tender, about 7 minutes, then add the garlic and the tomato mixture. Reduce the heat to very low and gently warm the tomatoes, being careful not to cook them too long or they’ll lose their skins.

When the water boils, add 1 tsp salt and the pasta. Cook until just tender; drain in a colander, shake off the excess water, and toss into the sauté pan along with the walnuts and parsley. Season to taste with salt and pepper. Serve with freshly grated parmesan. Serves two to four.