**Trenette with Jalapeño Pesto**

*Recipe courtesy of Molto Batali (ecco 2011)*

**INGREDIENTS**   
  
Jalapeño Pesto  
6 fresh jalapeño peppers, cored and seeded  
5 fresh Serrano chiles, cored and seeded  
½ medium red onion, chopped into ¼-inch dice  
½ cup sliced blanched almonds  
1 cup extra virgin olive oil  
Salt  
  
¼ cup extra virgin olive oil  
6 garlic cloves, thinly sliced   
1½  pounds trenette (or use linguine fine pasta)  
½ cup fresh breadcrumbs, toasted  
  
**INSTRUCTIONS**   
  
*Serves 8 to 10 as a first course, 6 as a main*  
  
Make the jalapeño pesto: Place the jalapeños, serranos, onions, almonds, and olive oil in a food processor and process until smooth. Season with salt to taste.  
  
Bring 8 quarts of water to a boil in a large pasta pot.  
  
While the water is heating, combine the olive oil and the garlic in a 12- to 14-inch sauté pan, and sauce over medium-high heat until the garlic is almost brown, about 3 minutes. Add 1½ cups of the jalapeño pesto and bring to a simmer.   
  
When the water comes to a boil, add 2 tablespoons salt. Drop the trenette into the boiling water and cook for 1 minute less than the package instructions indicate. Just before the pasta is done, carefully ladle ¼ cup of the cooking water into the pan containing the jalapeño mixture.  
  
Drain the pasta in a colander and add it to the jalapeño mixture. Toss over medium heat for about 30 seconds, until nicely coated, and then pour it into a warmed bowl. Scatter the breadcrumbs over the top and serve immediately.