

# Spaghetti with Parsley Pesto

Prep: 10 min  
Cook: 10 min  
Serves: 6

## Ingredients:

- 1 pound spaghetti, dry, enriched
- ½ cup roasted almonds, unsalted
- 4 cups fresh flat-leaf parsley leaves, packed
- ¾ cup fresh chives, chopped
- ¾ cup extra-virgin olive oil
- ½ cup Parmesan cheese, finely grated
- Kosher salt and freshly ground black pepper to taste

## Directions:

1. Cook pasta in a large pot of boiling, salted water, stirring occasionally until al dente. Drain, reserving 2 cups of pasta cooking liquid.
2. For pesto, pulse almonds in a food processor until smooth. Add parsley, chives, oil, and Parmesan cheese; process until smooth. Season pesto with salt and pepper. Pesto can be made 5 days ahead. Cover surface directly; chill.
3. Toss pasta and pesto in a large bowl, adding pasta cooking liquid by the ¼ cupful until saucy. Season with salt and pepper.



Nutrition Information		
Serving size: 169g	6 servings	Calories: 640
Amount per Serving		% Daily Value
Total Fat	39g	50%
Saturated Fat	6g	30%
Trans Fat	0g	
Cholesterol	5mg	2%
Sodium	190mg	8%
Total Carbohydrate	62g	23%
Dietary Fiber	5g	18%
Total Sugars	3g	
Added Sugars	0g	
Protein	16g	
Vitamin D	0mcg	
Calcium	172mg	15%
Iron	6mg	35%
Potassium	511mg	10%