

cook the cover

SPAGHETTI WITH PARSLEY PESTO

- 1 lb. spaghetti**
- Kosher salt**
- ½ cup unsalted, roasted almonds**
- 4 cups (packed) fresh flat-leaf parsley leaves**
- ¾ cup chopped fresh chives**
- ¾ cup extra-virgin olive oil**
- ½ cup finely grated Parmesan**
- Freshly ground black pepper**

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving 2 cups pasta cooking liquid.

Meanwhile, pulse almonds in a food processor until smooth. Add parsley, chives, oil, and Parmesan; process until smooth. Season pesto with salt and pepper.

Toss pasta and pesto in a large bowl, adding pasta cooking liquid by ¼-cupfuls until saucy. Season with salt and pepper.

DO AHEAD: Pesto can be made 5 days ahead. Cover surface directly; chill. *6 servings*