



Creamy Avocado Pasta

Prep time: 5 min
Cook time: 10 min
Serves: 3-4

INGREDIENTS

- 9 ounces uncooked pasta, any type
- 1 clove garlic, or 1/2 tsp minced garlic
- 1/4 cup fresh basil leaves, plus more for serving
- 2 tablespoons lemon juice, from about 1 lemon
- Lemon zest, from one lemon (optional)
- 2 tablespoons olive oil
- 1 ripe medium avocado, peeled, pit removed
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

1. Bring a large pot of salted water to a boil. Cook the pasta according to the instructions on the package.
2. While the pasta cooks, make the sauce: In a food processor, combine the garlic and basil and process until garlic is minced.
3. Add the lemon juice, zest, olive oil, and avocado and process until smooth, stopping to scrape down the bowl as needed. If the sauce is too thick, add a bit more oil. Season with salt and pepper to taste.
4. Drain the pasta and place it back in the pot. Add the avocado sauce and stir until combined.
5. Top with parmesan cheese and fresh basil leaves, if desired.